

# RESTAURANT WEEK DINNER MENU

## FIRST COURSE *Select one of the following*

- CUP OF SEASONAL SOUP
- FIELD GREENS
- ROMAINE CAESAR
- SPINACH AND STRAWBERRY

## SECOND COURSE *Select one of the following*

- CEDAR PLANK-ROASTED SALMON\*
- 6 OZ WOOD-GRILLED FILET MIGNON\* | 8 OZ +\$5
- CARAMELIZED GRILLED SEA SCALLOPS
- KONA-CRUSTED LAMB LOIN\*

## THIRD COURSE

### MINI INDULGENCE DESSERT

 **\$29<sup>95</sup>** PER PERSON

## WINES

*Enhance your experience with these wines that pair perfectly with our menu.*

WHITE	glass	9 oz	bottle
Chateau Ste. Michelle 'Mimi,' Chardonnay, Horse Heaven Hills '17	9	13	36
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '19 (sustainable)	12	18	48
RED			
Tilia, Malbec, Mendoza, Argentina '18	7.5	11	30
Franciscan, Cabernet Sauvignon, Monterey and Napa County '17	15	22	60

*Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.*

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.