



prix fixe classics

Enjoy a complete meal with your choice of starter, entree, personal side and mini dessert.

first course (choice of one)

CAESAR SALAD | HOUSE SALAD | SOUP DU JOUR

second course (prix fixe price based on entree selection)

SALMON
FILLET

\$55

broiled with lemon,
butter & parsley

6 OZ. FILET
& SHRIMP*

\$61

upgrade to
11 oz filet addtl. \$18
16 oz ribeye addtl. \$26

6 OZ. FILET &
LOBSTER TAIL*

\$71

upgrade to
11 oz filet addtl. \$18
16 oz ribeye addtl. \$26

personal sides (choice of one)

GARLIC MASHED POTATOES | CREAMED SPINACH | STEAMED BROCCOLI

personal dessert

CHEF'S DAILY SELECTION

featured wines

6 oz | 9 oz | Bottle

CHARDONNAY, **Starmont Winery & Vineyards**, North Coast, California _____ 16 24 64
This distinctive Carneros chardonnay boasts vibrant flavors of crisp apple and citrus fruit.

CABERNET SAUVIGNON, **Canvasback by Duckhorn Vineyards**, Red Mountain, WA ____ 18 27 72
Bright and supple with luxurious layers of fruit and spice, this Red Mountain cabernet is an exquisite representation of its terroir.

Additional bottle selections can be found on our iPad beverage menu.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.