
MAIN COURSE

8 oz. Filet of Beef Tenderloin
Stuffed with Roasted Garlic & Brie, Spinach-Potato Cake, Cabernet Demi 31.75

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Grilled New Zealand Lamb Rack
Wild Mushroom Bread Pudding, Sautéed Spinach, Blackberry Demi 25.95

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Grilled North Atlantic Salmon
Roasted Garlic Polenta, Mediterranean Vegetables 21.95

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Sautéed Shrimp & Lump Crab (Scampi Style)
Linguini Pasta, Lemon Beurre Blanc, Watercress 24.95

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Crispy Fried Parmesan Tilapia
Garlic Roasted Potatoes, Green Bean Almondine, Herb Butter 21.75

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Pan Roasted Mahi
Potato Gnocchi, Asparagus, Cabernet Brown Butter 21.95

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Sautéed Jumbo Lump Crab Cakes
Green Chile & Corn Pudding, Latke, Remoulade 28.95

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Grilled 16 oz. "USDA Prime" Rib Eye
Wild Mushroom Bread Pudding, "Maytag" Bleu Cheese Butter 33.50

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Sesame Seared Ahi Tuna (Rare)
Wasabi Potatoes, Jumbo Lump Crab and Cucumber Salad, Citrus Ponzu 26.95

GLASS WINES

WHITES

Hacienda, Chardonnay 2006, California 6.50
Charles Creek Chardonnay 2006, Sonoma 10.75
Nobilo, Sauvignon Blanc 2007, Marlborough 7.95
Big Fire, Pinot Gris 2006, Oregon 7.50
Marcus James, White Zinfandel N. V. CA 5.25
d'Arenberg "Dry Dam" Riesling 2004, Fleurieu 6.95
Max Ferd. Richter "Zeppelin" Riesling 2006, Germany 6.95
Cantina Santadi "Villa Solais" Vermentino 2006, Italy 7.25

REDS

Staete Landt, Pinot Noir 2006, Marlborough 9.75
Testarossa "Palazzo" Pinot Noir 2006, Central Coast 14.50
Gouguenheim Cabernet 2006, Mendoza 7.50
Norman "No Nonsense" Red 2003, Paso Robles 11.25
Chalone, Merlot 2004, Monterey County 6.50
Grayson Cellars, Zinfandel 2005, Central Coast 7.25
Waterwheel, Shiraz 2005, Bendigo 8.50