



\$55

STARTER

[CHOICE OF ONE]

PANCETTA-CHICKEN SOUP

CALAMARI

fried zucchini, spicy marinara

JUMBO LUMP BLUE CRAB CAKE

dijon mustard dressing

STUFFED MUSHROOMS

chorizo and poblano

CASTLE BEET

roasted beets, goat cheese, candied walnuts,
mixed greens, balsamic vinaigrette

MID-COURSE

MOZZARELLA CAPRESE

fresh mozzarella, tomato, balsamic, basil

ENTRÉE

[CHOICE OF ONE]

VEGETABLE LASAGNA CAPANATA

CHICKEN MADEIRA

chicken breast with mild mushroom, 2 sides

ROASTED SALMON

mustard tarragon crust, 2 sides

VEAL RIB CHOPS

rosemary butter, 2 sides

STEAK FRITES

NY strip, chimichurri, truffle-parmesan fries, 1 side

SURF & TURF [add \$8]

filet mignon, shrimp, wild mushroom-bordelaise, 2 sides

SIDES

brussels sprouts

truffle-parmesan fries

sautéed spinach

root mashed

rice pilaf

[ADDITIONAL SIDE \$7]

DESSERT

pumpkin praline cheesecake or chocolate mousse cake



whites

Riesling, Urban, Mosel, Germany	9/31
Pinot Grigio, Lagaria, Veneto, Italy	11/35
Sauvignon Blanc, Bonterra, California	11/35
Sauvignon Blanc, Cloud Bay, New Zealand	75
Chardonnay, Oyster Bay, New Zealand	11/36
Chardonnay, Sonoma-Cutrer Russian River	45

rosé

Rosé, La Vielle Ferme, Rhone, France	30
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red

Pinot Noir, Mark West, California	10/36
Merlot, Indaba, South Africa	v 10/36
Cabernet, Excelsior, South Africa	10/36
Blend, Silk & Spice, Portugal	36
Super Tuscan, Castello Banfi Centine	36
Renieri Invetro, Toscana, Italy	55
Cabernet Sauvignon, Decoy, California	65
Cabernet Sauvignon, Jordan, California	150

sparkling

Riesling, Kessler, Germany	10/36
Champagne, Veuve Clicquot, France	165