



Dinner Menu

Monday-Thursday 4pm-10pm | Friday & Saturday 4pm-11pm | Sunday 4:30pm-10pm

STARTERS

A choice of one

Calamari Sunset tiki sauce

Matanzas Creek, Sauvignon Blanc, Sonoma

Spinach & Artichoke Dip Creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips

Ecco Domani, Pinot Grigio, delle Venezie, Italy

Clam Chowder Chef's favorite

Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

Caesar Salad Baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing

Chateau Ste. Michelle, Riesling, Washington

ENTRÉES

A choice of one

Gochujang Lemon Chicken Gochujang marinated chicken thigh, jasmine rice, glazed vegetables

Conundrum, White Blend, California

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice Hawaiian fried rice

inside a pineapple half layered with grilled shrimp and scallops

Oyster Bay, Sauvignon Blanc, Marlborough New Zealand

Herb Roasted Prime Rib 12 oz with garlic mashed potatoes, fresh seasonal vegetables

Silver Palm, Merlot, Sonoma

SUPPLEMENTAL ENTRÉE

Seafood Collage Lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce +7

La Crema, Chardonnay, Monterey

DESSERT

A choice of one

Lava Cake

Strawberry Bread Pudding

Wycliff Brut, Sparkling Wine, California

\$45 PER PERSON

WINE PAIRING | \$15 PER PERSON

not including tax and gratuity