

RESTAURANT WEEK

DINNER MENU

FIRST COURSE Select one of the following

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

SECOND COURSE Select one of the following

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

THIRD COURSE

MINI INDULGENCE DESSERT

 \$43 per person

WINES

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

SPARKLING

	5 oz	bottle
Riondo, Prosecco, Veneto, Italy NV	\$9	\$45
Jansz, Brut Rosé, Tasmania, Australia NV	\$12	\$60

WHITE

	6 oz	9 oz	bottle
La Crema, Chardonnay, Monterey, California '23	\$13	\$19	\$52
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '24	\$15	\$23	\$60

RED

Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	\$13.5	\$20	\$54
Lake Sonoma, Cabernet Sauvignon, Alexander Valley, California '21	\$16	\$24	\$64

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

