

RESTAURANT WEEK

DINNER MENU

FIRST COURSE Select one of the following

SEASONAL CUP OF SOUP ROMAINE CAESAR
FIELD GREENS WATERMELON & TOMATO SALAD

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.

<u>SPARKLING</u>	5 oz bottle		
Riondo, Prosecco, Veneto, Italy NV	\$9	\$35	
Jansz, Brut Rosé, Tasmania, Australia NV	\$12	\$47	
<u>WHITE</u>	6 oz	9 oz	bottle
La Crema, Chardonnay, Monterey, California '23	\$13	\$19	\$51
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '24	\$15	\$22	\$59
<u>RED</u>			
Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	\$14	\$21	\$55
RouteStock, Cabernet, Napa Valley, California '22	\$17	\$25	\$67

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

