



DINNER FOR TWO
JULY 1-7

— \$60 PER COUPLE —

FIRST COURSE

Choice of one

CUP OF CLAM CHOWDER

TUNA POKE

OYSTER TRIO

LAUGHING BIRD SHRIMP DIABLO

CAESAR SALAD

CHOPPED HOUSE SALAD

SECOND COURSE

Choice of one

GRILLED SEASONAL SALMON FILLET

JUMBO SHRIMP SCAMPI

BLACK & BLEU BEEF TENDERLOIN TIPS

CHEF'S SEASONAL SPECIALTY

BEER BATTERED FISH & CHIPS

PAN ROASTED CHICKEN CHOP

THIRD COURSE

Choice of one

RED RASPBERRY SORBET

WHITE CHOCOLATE CHEESECAKE

BLUEBERRY BREAD PUDDING

WINE PAIRINGS

Choice of one bottle

KRIS "ARTIST CUVÉE" DELLE VENEZIE IGT PINOT GRIGIO

OR

SEVEN FALLS WAHLUKE SLOPE CABERNET SAUVIGNON