



DINNER FOR TWO
MAY 26-29

— \$60 PER COUPLE —

FIRST COURSE

Choice of one

CLAM CHOWDER

FRIED CALAMARI

BEEFSTEAK TOMATO AND MOZZARELLA

CAESAR SALAD

TUNA POKE

CRAB CAKE

SECOND COURSE

Choice of one

BLACK & BLUE TENDERLOIN TIPS

SHRIMP SCAMPI

CHEF SEASONAL SELECTION

GRILLED SEASONAL SALMON

HERB ROASTED CHICKEN

CHOICE OF ONE SIGNATURE SIDE DISH

THIRD COURSE

Choice of one

CHEESECAKE

KEY LIME PIE

STRAWBERRY SHORTCAKE

ICE CREAM SUNDAE

BAKED ALASKA

WINE PAIRINGS

Choice of one bottle

JVINEYARDS CALIFORNIA PINOT GRIS

TRIVENTO "RESERVE" MENDOZA MALBEC