



chef's prix fixe menu
45.99

first course

roasted tomato
bacon cheddar crostini

romaine
caesar, parmesan, sundried tomato

entrée

rib eye | 8 ounce prime

salmon | bok choy, asparagus, heirloom tomatoes

chicken parmesan | herbed tomato, mozzarella

all entrées include a choice of two sides:
creamed corn, pan roasted mushrooms,
steak fries, mashed potatoes

dessert

apple tart
caramel ice, chiboust, cranberry compote

opera bar
chocolate and hazelnut cream, chocolate ganache

if you have a food allergy, please speak to the chef, the manager or your server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

wine pairing
55.99

includes chef's prix fixe menu and
choice of two 4oz glasses of wine

white wines

santa julia chardonnay
mendoza, argentina

heinz eifel riesling auslese
mosel, germany

riff pinot grigio
italy

red wines

nine stones shiraz
barossa valley, south australia

cartlidge & browne merlot
north coast, california

dante cabernet
central coast, california