



chef's prix fixe menu
39.99

first course

sweet potato bisque
parmesan, marshmallow

spinach salad
bacon, pomegranate, apple, pumpkin seeds, apple cider dressing

entrée

free range chicken | cordon bleu

prime strip steak | bordelaise, fried onions

scottish salmon | cranberry walnut rice pilaf, orange cranberry sauce

artisan pasta | fettucine, prime meatball, parmesan

shellfish | scallops, mussels, clams, fennel, tomato broth

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

dessert

ice cream sandwich
ginger snap cookies, molasses ice cream

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
49.99

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 stone shiraz
barossa valley, south australia

cartlidge & browne merlot
napa valley, california

dante cabernet
california