



Private Dining Room Menus

Menu A • \$37 Per Person

First Course Choice of One

- ☛ Mixed green salad with goat cheese, candied pecans, dried cranberries and apricot vinaigrette.
- ☛ Soup du jour or Clam Chowder.

Second Course Choice of One

- ☛ 12oz certified Angus New York steak with cabernet reduction, sautéed mushrooms, Yukon gold mashed potatoes and sautéed asparagus.
- ☛ 16oz certified Angus slow roasted prime rib with au jus, Yukon gold mashed potatoes and sautéed asparagus.
- ☛ Pan seared salmon with poached pear rice, sautéed greens and caramelized pear with shallots.
- ☛ Panko crusted chicken with couscous, roasted tomatoes, sautéed asparagus and balsamic glaze.

Third Course Choice of One

- ☛ New York cheesecake with caramel drizzle.
- ☛ Chocolate Bomb.

Menu B • \$47 Per Person

First Course Choice of One

- ☛ Spinach Salad with mushrooms, red onion, bacon and balsamic vinaigrette.
- ☛ Clam Chowder
- ☛ Ahi Tuna Stack: layers of fresh yellow fin tuna, mango, English cucumber, sesame seeds, avocado & micro greens with poke sauce & wonton chips.

Second Course Choice of One

- ☛ 7oz certified Angus filet mignon with cabernet reduction, sautéed mushrooms, Yukon gold mashed potatoes and sautéed asparagus.
- ☛ 20oz certified Angus ribeye with cabernet reduction, sautéed mushrooms, Yukon gold mashed potatoes and sautéed asparagus.
- ☛ Pan seared halibut with lemon mashed potatoes and sautéed spinach.
- ☛ Spinach and artichoke stuffed chicken with roasted garlic mashed potatoes and sautéed asparagus.

Third Course Choice of One

- ☛ Specialty Cheesecake.
- ☛ Bananas Foster Tart: Caramelized bananas in a tart shell, topped with vanilla bean ice cream and brown sugar rum sauce.

Wine Selections

HOUSE SELECTIONS (CK MONDAVI-BRAND VARIES BASED ON AVAILABILITY)

	GLASS	BOTTLE
CHARDONNAY	\$7	\$21
PINOT GRIGIO		
SAUVIGNON BLANC		
WHITE ZINFANDEL		
MERLOT		
CABERNET SAUVIGNON		

SPECIALTY WINES

	GLASS	BOTTLE
<u>WHITE</u>		
CHATEAU STE. MICHELLE RIESLING (COLUMBIA VALLEY)	\$7.50	\$27
MÉNAGE À TROIS MOSCATO (SAINT HELENA)	\$8.50	\$28
JaM CELLARS BUTTER CHARDONNAY (SOUTH EASTERN AUSTRALIA)	\$8.50	\$28
ROBERT MONDAVI PRIVATE SELECTION BOURBON CHARDONNAY (MONTEREY)	\$9.50	\$30
<u>CHAMPAGNE</u>		
J ROGET	\$6	\$18
COOKS SPLITS	\$4	
JaM CELLARS TOAST SPARKLING	\$7	\$22
<u>RED</u>		
MÉNAGE À TROIS MIDNIGHT DARK RED BLEND (SAINT HELENA)	8.50	\$28
JOSH CRAFTSMAN CABERNET SAUVIGNON	\$8.50	\$28
19 CRIMES CALI RED - BLEND (LODI)	\$9.50	\$30
ROBERT MONDAVI PRIVATE SELECTION BOURBON CABERNET SAUVIGNON (MONTEREY)	\$9.50	\$30
RODNEY STRONG MERLOT (SONOMA COUNTY)	\$16	\$40
NOBLE VINES 667 PINOT NOIR	\$8	\$29
<u>SAKE</u>		
SHO CHIKU BAI JUNMAI	\$6	
HANA LYCHEE	\$8	