

Private Dining Room Menus

≈ \$39 Per Person ≈

First Course

- Garden Green Salad with Choice of Dressing
- Soup de Jour

Second Course

- 14oz Certified Angus beef strip loin served with roasted fingerling potatoes, asparagus & garlic-herb compound butter.
- Chicken roulade stuffed with mushrooms, havarti cheese & prosciutto, served with creamy Yukon mashed potatoes, asparagus & chicken jus.
- ← Stuffed salmon with ricotta, spinach, sundried tomatoes & crab, served with couscous pilaf, asparagus & citrus beurre blanc.

Third Course
Choice of One

- ← New York Cheesecake
- **←** Chocolate Bomb

≈ \$49 Per Person ≈

First Course

- Grilled romaine salad with bacon, marinated tomatoes, blue cheese crumble & red onion, served with blue cheese dressing.
- Soup de Jour or Clam Chowder
- ← Ahi tuna stack layered with mango, cucumber & avocado served with poke sauce & wonton chips.

Second Course

- ← 8oz Certified Angus beef tenderloin, braised shitake mushrooms, & bordelaise sauce, served with roasted garlic mash & honey glazed baby carrots.
- · Herb pistachio crusted half rack of lamb with mint salsa verde, served with Yukon mashed potatoes & fried brussel sprouts.
- ← Seared sesame crusted ahi tuna, red curry sauce, coconut basmati rice with crispy shallot, baby bok choy, carrots & crispy rice paper.

Third Course

- Seasonal Specialty Cheesecake
- Chocolate & vanilla panna cotta with strawberry compote & tuile.

Wine Selections

— HOUSE SELECTIONS —

\$7 a glass

CK Mondavi Čhardonnay Beringer Main & Vine White Zinfandel California CK Mondavi Cabernet Sauvignon CK Mondavi Merlot

— SPECIALTY WINES —

\$10 a glass

WHITE

Jam Cellars Butter Chardonnay Oyster Bay Sauvignon Blanc Villa Pozzi Pinot Grigio

RED

Josh Cabernet Sauvignon Meiomi Pinot Noir Ménage à Trois Merlot Lavish California

— SPARKLING WINES —

\$6 a glass Cooks Champagne Ruffino Prosecco

- SAKI -

\$7 a glass Sho Chiku Bai Junmai