

Restaurant Week January 15th – January 22nd

\$21 Wine Pairing

Salad Course~ Choose one

Pinot Grigio, Santa Christina, Italy 2015

Pinot Noir, Meiomi, CA 2015

Entrée Course~ Choose one

Cabernet Sauvignon, Uppercut, Napa Valley, CA 2014

Red Blend, Pessimist, Paso Robles, CA 2015

\$12 Craft Beer Pairing

Choose any two of the following:

Lagunitas, IPA

Karl Strauss, Red Trolley Ale

Alpine, Duet IPA

Stone, IPA

Entrée additions (supplemental charge):

Lobster Mac & Cheese \$19

Bleu Cheese Crust \$5. Ruth's dipping Trio \$6. Six Large Shrimp \$15. 5oz Lobster Tail \$15.

\$50 Restaurant Week Menu

CHOICE OF ONE

**MUSHROOMS STUFFED WITH CRABMEAT
SEARED AHI TUNA
CLAM CHOWDER
CAESAR SALAD
STEAK HOUSE SALAD**

ENTREE: CHOICE OF ONE

**8OZ FILET*
6OZ FILET WITH SHRIMP*
12OZ. RIBEYE*
WILD SALMON
CHILEAN SEA BASS
STUFFED CHICKEN BREAST**

SIDES: CHOICE OF ONE

CREAMED SPINACH | MASHED POTATOES | SAUTÉED MUSHROOMS

DESSERT: CHOICE OF ONE

**CHOCOLATE SIN CAKE | CHEESECAKE WITH CHOCOLATE BARK
ICE CREAM OR SORBET
RUFFINO, MOSCATO D' ASTI DESSERT WINE**

NO SUBSTITUTIONS PLEASE | TAX & GRATUITY NOT INCLUDED