

\$21 Wine Pairing

Salad Course~ Choose one

Pinot Grigio, Santa Christina, Italy 2016

Pinot Noir, Meiomi, CA 2016

Entrée Course~ Choose one

North By Northwest Red Blend, Washington 2013

Jacob's Creek Reserve Cabernet, CA 2012

\$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 \$19.50

Bleu Cheese Crust \$5. Ruth's dipping Trio \$6. Six Large Shrimp \$15. 5oz Lobster Tail \$17.

\$50 Restaurant Week Menu

CHOICE OF ONE

Mushrooms Stuffed with Crabmeat

Seared Ahi Tuna

Acorn Squash Bisque Soup

Caesar salad

Steak House Salad

ENTREE: CHOICE OF ONE

8oz Filet*

6oz Filet with Shrimp*

12oz. Ribeye* Add \$4

Wild Salmon with thai chili sauce

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