

## APPETIZER

### FILET MIGNON EGGROLL

Boursin Cheese, Cabbage Slaw, Sweet Chili Sauce  
*Midnight Cellars Merlot, Paso Robles, California 2015*

### ICEBERG WEDGE SALAD

Blue Cheese Crumble, Grape Tomatoes, Pickled Onions, Candy Peppercorn Bacon  
*J Vineyards, Pinot Gris, California 2017*

### LOBSTER BISQUE

Butter Poached Lobster, Green Onion Crème Fraîche  
*O:TU, Merlot Rosé, Awatere Valley, Marlborough, New Zealand 2017*

## ENTRÉE

### PRIME NEW YORK STRIP

Mashed Potatoes, Asparagus, Peppercorn Cream Sauce  
*Katherine, Cabernet Sauvignon, Alexander Valley, California 2016*

### SEASONED AIRLINE CHICKEN

Marble Potatoes, Malibu Carrots, White Wine Sauce  
*Hess Shiretail Creek Vineyard, Chardonnay, Monterey, California 2014*

### PAN SEARED GROUPER

Roasted Tomato Grits, Broccoli Slaw, Citrus Cream Sauce  
*Groth, Sauvignon Blanc, Napa Valley, California 2016*

## DESSERT

### VANILLA FLAN

### CHOCOLATE CAKE

*Coppo Moncalvina Moscato D'Asti, D.O.C.G, Piedmont, Italy*

## 3 COURSES FOR \$35

Add a wine flight pairing to your dinner for only \$20