



DINE LA THREE COURSE DINNER MENU

\$65 PER PERSON

Available Tuesday through Sunday beginning at 4:00 PM

STARTERS

GREEN GODDESS SALAD

*Baby Lettuces | Radish | Baby Tomato
Queso Fresco | Pepitas*

GOLDEN FRIED CALAMARI

Zesty Cocktail Sauce

SOUP

French Onion or Soup Du Jour

CRISPY BRUSSELS SPROUTS

Parmesan | Lemon | Balsamic Glaze

HOUSE SALAD

*Lettuce Blend | Carrots | Red Cabbage
Cherry Tomatoes | Croutons*

SHRIMP COCKTAIL

*Jumbo Shrimp | Zesty
Cocktail Sauce*

ENTREES

All Entrees served with your choice of side:
Baked Potato | Garlic Mashed Potatoes | Rice Pilaf | French Fries | Potatoes Romanoff

ATLANTIC SALMON

Pan Seared | Lemon | Caper Beurre Blanc

Pairs well with Frank Family Chardonnay | 23

BACON WRAPPED FILET MIGNON

8 oz Center Cut Filet Mignon | Applewood Bacon | Onion Rings

Pairs well with The Prisoner Red Blend | 25

ROSEMARY CHICKEN

Lightly Breaded Chicken | Rosemary | Whole Grain Mustard Cream Sauce

Pairs well with Au Bon Climat Pinot Noir | 18

ANGUS RIBEYE +15

16 oz USDA Prime Boneless Ribeye

Pairs well with Daou Pessimist Red Blend | 15

GEORGE WOOLF'S PRIME RIB

*12 oz Slow Roasted Prime Beef | Au Jus | Creamed Horseradish
Limited Availability*

16 oz Cut +12

Pairs well with Austin Hope Cabernet | 23

SURF & TURF +8

8 oz Bacon Wrapped Filet Mignon | Two Grilled Prawns

Pairs well with Beringer Knights Valley Cabernet | 20

UPGRADE YOUR ENTREE

Bleu Cheese Crust +4

Grilled Shrimp or Scampi +8

Oscar Style (Lump Crab, Bearnaise, Asparagus)+24

Lobster Tail +60

DESSERT

BREAD PUDDING

*Vanilla Bread Pudding
Whiskey Cream Sauce*

GERMAN CHOCOLATE CAKE

Toasted Coconut | Walnut | Caramel Sauce

CHEESECAKE

*Almond Graham Cracker Crust
Fresh Berries*

Cannot be combined with discounts, coupons, or Costco Gift Cards
No Substitutions