



eat. drink. be.

## Starters

(Choose One)

Crab Meat Wontons

Asian Slaw, Cilantro-dipping Sauce

Sautéed Shrimp

Parmesan Cheese Grits, Crispy Pancetta

Grilled Chicken and Apple Sausage

White Bean Cassoulet

Iceberg Wedge

Apple Smoked Bacon, Bleu Cheese Crumbles, Pear Tomatoes, Carrot Sticks

## Entrees

(Choose One)

Veal Scallopine

Crab and Basil Risotto, Baby Carrots, Port Demi

Pan Seared Scallops

Lobster Whip Potatoes, Asparagus Lemon Butter Sauce

Grilled New York Strip

Roasted Eggplant and Garlic Potato Puree, French Beans, Natural Jus

Grilled Salmon

Crispy Wild Mushroom Polenta Cake, Baby Zucchini and Squash, Lobster Cream Sauce

## Desserts

(Choose One)

Apple Crisp

With Cinnamon Ice Cream

Strawberry Short Cake

Whipped Cream

Molten Chocolate Cake

With Berry Coulis and Kahula Cream

## Wines by the Glass

Domaine St. Michelle Brut, NV	8	Pinot Noir, Heron, Napa County 2002	7
Chardonnay, Martin & Weyrich, E dry Valley 2004	10	Cabernet Sauvignon, Morro Bay, Central Coast 2000	8
Chardonnay, Deloach, California 2005	8	Merlot, Rabbit Ridge, California 2003	7
Riesling, Montinore Estate, Willamette Valley	8	Shiraz, Ferngrove, Australia 2002	7

20% Gratuity Will Be Added for Parties of 6 or More