



Culinaria Menu

saturday, august 10th - saturday, august 24th \$ 55 per person

(includes a starter, entrée and personal side)

featured cocktail

RASPBERRY ROSEMARY COSMO

smirnoff raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary +17

starters

STRAWBERRY, BLEU CHEESE & TOASTED ALMOND SALAD

CAESAR SALAD* | FRESH CORN CHOWDER

signature steak & specialties

6 OUNCE FILET with GARLIC HERB CRUST*

11 ounce filet +17
16 ounce ribeye +25

SHRIMP ORLEANS

sautéed new orleans style in reduced white wine, butter, garlic and spices and served on a bed of roasted garlic mashed potatoes

STUFFED CHICKEN BREAST

oven roasted double breast, garlic herb cheese, lemon butter

NORWEGIAN SALMON*

with spinach & sweet corn

potatoes & signature sides *(choice of one personal side)*

MASHED POTATOES | CAULIFLOWER AU GRATIN | CREAMED SPINACH

entrée complements

BLACKENED SEA SCALLOPS +25 | GRILLED SHRIMP +17 | LOBSTER TAIL +25

perfect pairing

enjoy a 6 ounce pour from our cellar

SEA SUN, PINOT NOIR +14 | MOHUA, SAUVIGNON BLANC +14 | POSTMARK BY DUCKHORN, CABERNET SAUVIGNON +18

No Substitutions Please | Menu available in Main Dining Room only

If you have a food allergy, please speak to the manager, chef, or your server before placing your order. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.