

\$39.00 PER PERSON —
3 Course Wine Pairing \$18
 (Excludes Tax & Gratuity)

STARTERS

Winter Caprese

Imported Buffalo Mozzarella, Warm Cherry Tomato Ragu finished with Fresh Basil & Balsamic Reduction

Carpineto Chianti Classico Reserva Chianti, Italy 2013

Lox

House Cured & Smoked Salmon, Caramelized Valida Onion, Cream Cheese, & Chives served with Toasted Baguette

Domaine Celine et Frederic Gueguen Chablis Chablis, France 2016

Steak Tartar

Filet Mignon, Ribeye & NY Strip Finely Chopped & Dressed with Olive Oil, Parsley, Whole Grain Mustard, Capers, Anchovies and served with Toasted Pita Points

Conde de Subirats Sparkling Rose Cava, Spain 2016

Maine Lobster Fondue

Boursin Cheese, Cream Cheese, Sherry, Garlic, Shallots served with Crispy Wontons

Prisoner Wine Company 'Blindfold' White Blend Napa Valley, CA 2017

SWEET COURSE

Bourbon Bread Pudding

Makers Mark Bourbon, Apples, Cinnamon Brioche, Candied Pecans finished with Pecan Maple Syrup served with House-Made Vanilla Ice Cream

Jackson Triggs Vidal Reserve Icewine Niagara Peninsula, Canada 2015

ENTRÉES

8 oz. Prime NY Strip

Served with Whipped Potatoes, Braised Asparagus & Demi-Glace

St. Francis 'Old Vines' Zinfandel Sonoma, CA 2016

Sesame & Nori Encrusted Seared Tuna

Served with Jasmine Rice, Asian Slaw and Finished with Sesame Ginger Sweet Soy

Erocia Riesling Columbia Valley, WA 2016

10 oz. Delmonico

Served with Whipped Potatoes & Braised Asparagus Finished with Cabernet Demi Glaze

Pascual Toso Malbec Reserva Mendoza, Argentina 2015

Sugo Bianco

Lightly Breaded Chicken Cutlet, Bow Tie Pasta, Pancetta, Scallions, Red Onions finished with Asiago Cream Sauce

Morgan Vineyards 'Metallico' Unoaked Chardonnay Monterey, CA 2015

Beef Tips

Seared Beef Tips served over Whipped Potatoes finished with Mushrooms, Onions and Bordelaise Sauce

Attilio Ghisolfi Barbera d' Alba Maggiora, Italy 2013

Chocolate Torte

Served with Melba & House-Made Whipped Cream

Croft 10 Year Old Tawny Port Vila Nova de Gaia, Portugal

**All menu items subject to change.*