

4TH OF JULY PRIX FIXE MENU

Available July 3rd - 5th

Starting at \$35 | Add Wine Pairings +12



First Course

CHOICE OF ONE | WINE PAIRING Rose or Pinot Noir

- FRESH OYSTERS* two fresh oysters, citrus mignonette, lemon
- SHRIMP COCKTAIL three shrimp, horseradish cream, cocktail sauce, watermelon radish
- TOMATO BRUSCHETTA BOURSIN two artisan crostini, balsamic-marinated tomatoes, garlic, fresh basil
- HONEY BOURSIN SEARED DUCK CRISP two crisps, honey boursin, seared duck, cherry reduction
- FRENCH ONION SOUP crouton, gruyere & provolone cheeses
- LOBSTER BISQUE sherry & chive oil
- CAESAR SALAD romaine, parmesan, garlic baguette, classic caesar dressing
- WEDGE SALAD baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing
- ROASTED BEET SALAD frisée, goat cheese, candied pistachios, white balsamic honey vinaigrette +2

Second Course

CHOICE OF ONE | WINE PAIRING Chardonnay or Syrah

- GRILLED PEACH & CHICKEN ENTRÉE SALAD mixed greens with romaine, chicken, fire roasted peaches, raspberries, goat cheese, red onions, candied walnuts, avocado, raspberry balsamic vinaigrette 35
- AVOCADO CRAB TOWER ENTRÉE SALAD crab, chopped greens, bacon, tomato bruschetta, french cocktail dressing 40
- FRENCH ONION PATTY MELT caramelized onions, gruyère & provolone cheeses, horseradish cream, sauerkraut sourdough, house cut fries 35
- WHISKEY BURGER whiskey glaze, candied pepper bacon, cheddar, fried onions, garlic aioli, fries 35
- FISH & CHIPS hand-battered haddock, charred lemon aioli, fries, coleslaw 35
- LINGUINI & MUSSELS spinach, white wine garlic butter sauce 40
- CHICKEN FRANÇAISE parsley-caper lemon sauce, asparagus, parmesan leek potatoes 40
- BEEF BOURGUIGNON sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45
- PORK CHOP* 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 47
- SALMON* red pepper coulis, chive oil, seasonal vegetables 45
- SEA BASS* spinach, mushrooms, tomatoes, caper lemon sauce 55
- FILET MIGNON* choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 55 ~ 8 oz. 65
- RIBEYE 12 oz. choice of garlic mashed or parmesan leek potatoes 65

Third Course

CHOICE OF ONE | WINE PAIRING Dessert White or Grahams' Six Grapes Port

- CRÈME BRÛLÉE vanilla cream, caramelized sugar
- STRAWBERRY RHUBARB CRISP granola topping ~ à la mode +2
- NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar
- CHOCOLATE SOUFFLÉ CAKE warm chocolate center ~ à la mode +2
- ICE CREAM OR SORBET flavor selections

– denotes gluten-free friendly: menu items that can be made gluten-free upon request.
Those with severe allergies should note that we are not always able to avoid cross-contamination.

Menu items subject to change based on availability. While supplies last.

Tax and gratuity not included. A 20% service charge will be added for parties of 8 or more.
*Consumer advisory: item is served raw, under cooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.