

December Wine and Dine

*Monday & Tuesday Evenings - Three Course Dinner with Two Wine Flights
- Thirty Five Dollars -*



~ Appetizer Choices ~



New England Clam Chowder
made with tender ocean clams and cream

Coconut Shrimp
tender gulf shrimp rolled in sweet coconut served with a raspberry horseradish dipping sauce

December House Salad
gala apples, candied walnuts, dried cranberries, figs & feta cheese over Mesclun greens - apple cider vinaigrette

Margherita Flatbread Pizza
ripe tomato, Buffalo mozzarella, fresh basil, chopped garlic and EVOO on crispy flatbread



~ First Course Wine Selections ~

Hayes Ranch, Chardonnay
Jacobs Creek, Pinot Grigio
Caposaldo, Moscato
Rex Goliath, Pinot Noir

~ Entree Selections ~

Filet Medallions Au Pouivre
two 4 oz. filet mignon medallions, pan seared, finished with a brandy peppercorn cream sauce served over Yukon gold mashed potatoes - topped with crispy onion strings

Pork Chop over Wild Mushroom Risotto
a 14 oz. prime pork chop, cooked on the grille, served over a wild mushroom risotto finished with a rich Bordelaise sauce

Pistachio Encrusted Mahi Mahi
hand cut mahi fillet pan sautéed with a ground pistachio crumb crust served over braised spinach with a creamy herb vin blanc

Cedar Planked Salmon
fresh salmon fillet, cooked on the grille on a cedar plank topped with lemon slices, brushed with honey



~ Second Course Wine Selections ~

Frontera, Malbec
Hayes Ranch, Pinot Grigio
Dynamite, Cabernet Sauvignon
Cupcake, Chardonnay



~ Dessert Selections ~

Flourless Chocolate Cake
Apple Walnut Cake
Sweet Potato Creme Cheesecake
Pepper-menthe Pattie Sundae

*Our Wine and Dine dinners are served Monday & Tuesday from 5 p.m.
Sorry... No Substitutions, sharing or Take Out*