
Appetizers

GRILLED HALLOUMI AND WATERMELON

Grilled Halloumi with Watermelon
Toasted Almonds, Red Wine Vinaigrette and Fresh Mint

SWP: JNSQ Rose, CA

ARUGULA SALAD

Dijon Vinaigrette, Grilled Peaches, Blue Cheese and Marcona Almonds

SWP: La Petite Perriere Sauvignon Blanc, France

Entrées

SPAGHETTI WITH BAY SCALLOPS

Olive Oil, Pancetta, Garlic, Spinach

SWP: Cape Mentelle Sauvignon Blanc, Margaret River

NEW YORK STRIP STEAK

Arugula, Balsamic Glaze, Grape Tomatoes, Shaved Parmesan

SWP: Bonanza Cabernet Sauvignon, CA

SPICED SEAR SNAPPER

Served over Mixed Vegetables and a Lemon Caper Beurre Blanc

SWP: Elouan Pinot Noir, Oregon

ROASTED CHICKEN BREAST

Two Sofrito Marinated Frenched Chicken Breast
baked with Brown Stock Lie and Roasted Garlic Cloves

SWP: Franciscan Chardonnay, Napa Valley

DESSERT

HOME MADE KEY LIME PIE

Graham Cracker Crust and Coconut Crisp
SWP: Trimbach Pinot Blanc, France

CLASSIC TIRAMISU

Florentine Cookie and Chocolate Sauce
SWP: JP Chenet Brut Split, France

SUGGESTED WINE PAIRING OR SWP

\$10 per glass

\$45.00pp

*This offer is for one guest only and may not be combined
with any other special offer or discount.*

*Consuming raw or uncooked meat, seafood or egg may increase your risk of food-borne illness. Please notify your server if you have any allergies or special food preparations and we will be happy to accommodate your needs.