CHOICE OF IN HOUSE OYSTERS
add on for $5 each

FIRST COURSE

FRENCH ONION SOUP
beef & chicken stock, caramelized onions
sourdough bread, swiss cheese, sherry

LOBSTER BISQUE
cream based, garlic, shallots, white wine

SECOND COURSE

MARKET SALAD
fresh berries, baby kale, red onions, cucumber
goat cheese, pecans, balsamic vinaigrette

CAESAR SALAD
romaine, house baked croutons, piave, house dressing

MAIN COURSE

MACADAMIA NUT CRUSTED HALIBUT
pineapple, organic red rice, sauteed spinach

FILET MIGNON
7 oz, Del Bac Mesquite Whiskey Béarnaise
fingerling potatoes, haricot vert

ROASTED HALF CHICKEN
wild mushroom velouté, organic red rice
vegetable medley

DESSERT

RASPBERRY WHITE CHOCOLATE CHEESECAKE
CARAMEL CHOCOLATE BROWNIE CHEESECAKE
FLOURLESS CHOCOLATE CAKE

‘Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness