**Dinner Menu**

**Appetizers**

**Beef Tartare \***

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette Dressed Salad

$24.00

Suggested Pairing: Long Shot Cabernet Sauvignon

**Fresh Oysters \***

Chef’s Preparation

$4.50 each

Suggested Pairing: William Fevre Chablis

**Calamari**

House Tartar | Beet Cocktail Sauce

$17.50

Suggested Pairing: J. Moreau et Fils Vouvray

**Phyllo Wrapped Brie**

Apples & Leeks| Red Wine & Grape Sauce

$16.00

Suggested Pairing: Pelee Island Pinot Noir

**Salads**

**Traditional Caesar Salad \***

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$15.00

Suggested Wine Pairing: Santa Rita Sauvignon Blanc

**Caprese \***

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked Black Pepper

$17.00

Suggested Wine Pairing: Kim Crawford Sauvignon Blanc

**Heart of Palm \***

Artichoke | Iceberg Lettuce |Cherry Tomato | Creamy Sesame Tofu Dressing

$16.50

Suggested Wine Pairing: Fat Bastard Chardonnay

**\*Can be Gluten Free Upon Request to your Server on the Evening of your Visit**

**Organic Greens \***

Cherry Tomato | Cucumber | Red Onion | Candied Walnuts | Balsamic Vinaigrette

$14.50

Suggested Pairing: J. Moreau et Fils Vouvray

**Entrees**

**Seafood Selection \***

Chef’s Preparation of the Day

**AAA 8oz Beef Tenderloin \***

Whipped Potato | Vegetable Jardinaire |Crispy Fried Onions | Bacon Jam | Demi Glace

$55.00

Suggested Pairing: Frei Brothers Cabernet Sauvignon

**AAA 10oz California Cut Beef Striploin \***

Pomme Frites | Mushrooms |Onions | Chef’s Choice Compound Butter

$49.00

Suggested Wine Pairing: Longshot Cabernet Sauvignon

**Add Grilled Shrimp to any Steak $12.50**

**Chicken \***

Roasted Chicken Breast | Baby Potato | Wilted Spinach Tomato | Mushroom Marsala Sauce

$38.00

Suggested Pairing: Pelee Island Pinot Noir

**Oven Roasted New Zealand Lamb Rack \***

Mint & Walnut Pesto and Parmesan Crust |Potato Dauphinoise | French Beans & Cherry Tomato | Demi Glace

Half Rack $38

Full Rack $69

Suggested Pairing: Marques de Riscal Tempranillo

**Stuffed Baked Tomato \***

Eggplant | Mushrooms| Artichoke | Spinach | Israeli Couscous | Breadcrumbs | Balsamic Reduction

$32

Suggested Wine Pairing: Pelee Island Pinot Noir

**Fresh Pasta**

Chef’s Preparation