



7th Anniversary Celebration

Entrée Options:

\$17 each

GINGER GLAZED TUNA

Soy ginger-glazed, seared tuna with a medley of sautéed vegetables, served with wasabi cream.

TEQUILA LIME CRAB SALAD

Lump crab salad with a tequila lime twist, served atop roasted red peppers and corn risotto, with a house-made guacamole.

ROSEMARY PETITE FILET

Petite filet with a rosemary demi glaze, topped with herbed goat cheese and a fried basil leaf, served with a side of spinach au gratin.

Wine Options:

\$17 each bottle

ECCO DOMANI PINOT GRIGIO

White wine from delle Venezie, Italy

LATOUR ARDECHE CHARDONNAY

White wine from Ardecche, France

WHITEHAVEN SAUVIGNON BLANC

White wine from Marlborough, New Zealand

MARTIN CODAX ERGO TEMPRANILLO RIOJA

Red wine from Rioja, Spain

EL PORTILLO MALBEC

Red wine from Mendoza, Argentina

7 MOONS RED BLEND

Red wine from California

CHATEAU ST. JEAN CHARDONNAY

White wine from Sonoma County

CHATEAU ST. JEAN CABERNET SAUVIGNON

Red wine from Sonoma County