



3-COURSE DINNER @ \$50

STARTER

PLEASE CHOOSE 1

v GRILLED PEAR SALAD

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

***CAESAR SALAD**

romaine | house-made caesar dressing | parmesan | croutons

MAIN

PLEASE CHOOSE 1

GF POTATO WRAPPED HALIBUT

wild halibut | lemon butter sauce | drizzled with balsamic reduction | asiago au gratin potatoes | seasonal vegetables

GF *NEW YORK STRIP STEAK

cabernet herb butter | buttermilk mashed potatoes | seasonal vegetables
– Certified Angus Beef®

DESSERT

PLEASE CHOOSE 1

APPLE CRISP

thin-sliced apples | brown sugar | cinnamon | vanilla extract | crunchy oat topping | vanilla bean ice cream | caramel sauce

CARROT CAKE

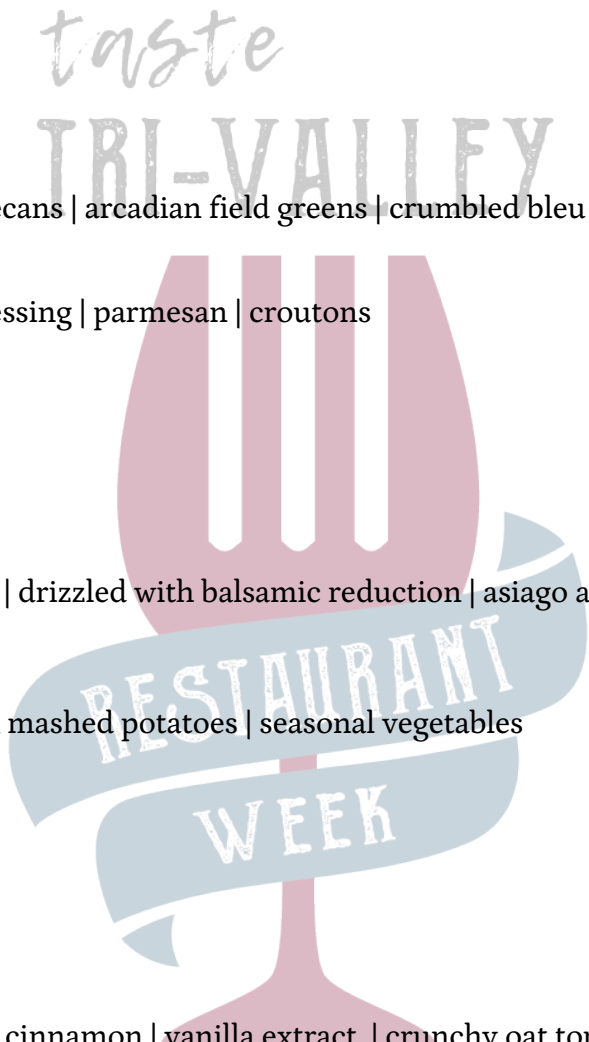
spiced cake | carrots | walnuts | raisins | cream cheese filling | caramel sauce | whipped cream

ADD ON - \$28.80

Add a bottle of Collaboration by Las Positas Vineyards and we will discount it 20% (regularly \$36) and include 2 complimentary wine tastings at their winery.

COLLABORATION CHARDONNAY BY LAS POSITAS VINEYARDS

COLLABORATION RED BLEND BY LAS POSITAS VINEYARDS



FEBRUARY 18-27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
GF - Gluten Free V- Vegetarian