

June Three Course Prix Fixe

95 Per Person
with wine pairing add 20

First Course (choose one)

Summer Peach Salad

*mixed greens, dried apricots, laura chenel goat cheese
honey balsamic vinaigrette, candied pecans*

Crispy Calamari Steak Strips

*fresh garlic, parmesan, cocktail sauce
chipotle aioli, lemon wedge*

Second Course

Prime New York Pave

fingerling potatoes, sauce diane

Crab Crusted Halibut

lump blue crab, heirloom tomato butter

Suggested Wine Pairing

2022 McPrice Myers "M Cab"

Cabernet Sauvignon

Paso Robles

2023 CA' Montini

Pinot Grigio

Italy

Dessert

Mandarin Orange Panna Cotta

orange segments, crispy tuile cookie

(no substitutions, no split plates please)



Burger Tuesday

*8 oz wagyu, sharp white cheddar
bacon jam, comeback sauce, lettuce
tomato, house made brioche bun
steak fries 35*

Wellington Wednesday

*6 oz prime filet mignon
dijon mushroom duxelle, puff pastry
au potatoes, garlic green beans
cabernet demi-glaze 75*

Prime Rib Thursday

*12 oz slow roasted prime ribeye
yukon gold mashed potatoes
asparagus, au jus 72*

limited availability