

## Courses Menu

THAI VEGETABLE RED CURRY  
JASMINE RICE  
*WINE PAIRING:*  
*CAMPANILE PINOT GRIGIO*

BABY SPINACH  
APPLE, GOAT CHEESE,  
HAZELNUTS & STRAWBERRY-  
BALSAMIC VINAIGRETTE  
*WINE PAIRING:*  
*BERINGER WHITE ZINFANDEL*

SAUTÉED STRIPED BASS  
WHITE BEANS, VEGETABLE &  
SHRIMP RAGOUT  
*WINE PAIRING:*  
*SYCAMORE LANE*  
*CHARDONNAY*

"BLACK-N-BLEU" FLAT IRON  
STEAK  
SLICED WITH GARLIC  
MASHED POTATOES &  
BORDELAISE SAUCE  
*WINE PAIRING:*  
*STONE CELLARS CABERNET*

CITRUS BAVARIAN  
WHITE CHOCOLATE  
SABAYON  
*WINE PAIRING:*  
*MOSCATO D' ASTI*

Courses Menu \$28  
Courses Menu w/ Wine \$42

\*Coupons Not Valid For Courses Menu.

## Moderate Portions

Add House Soup or Salad - \$4

**Herb Baked Grouper**  
Sea Scallop-Vegetable Chowder  
13

**Sesame-Seared Ahi Tuna**  
Served Rare with Wasabi Mashed Potatoes &  
Ginger-Soy Glaze  
14

**Grilled Pork Tenderloin**  
Savory Bread Pudding &  
Apple-Cranberry Relish  
13

**Grilled Salmon**  
Citrus Couscous, Smoked Salmon Cream  
Cheese & Vegetable-caper Relish  
13

**Potato-Crusted Halibut**  
Baby Vegetables & Citrus-Thyme Beurre Blanc  
14

**Grilled Eggplant**  
Marinated Tomato, Fresh Mozzarella, Bow  
Ties & Red Pepper-fennel  
12

**Sautéed Chicken Breast Medallions**  
Broccoli, Angel Hair Pasta & Garlic-herb  
Broth  
14

**Grilled Beef Tenderloin Medallions**  
Potato-Mushroom Gratin & Red Wine-Bleu  
Cheese Butter  
17

\*Coupons Not Valid For Specialty Menu.