



Deluxe Dining \$26

Teasers

heirloom tomatoes and marinated burrata cheese,
fresh basil and olive oil crostini

onion pissaladiere flatbread with bacon and balsamic syrup or

just greens, a small house salad of baby field greens, mustard vinaigrette

(for an additional \$3, you can upgrade to our jumbo shrimp cocktail with mango
salsa or seared ahi tuna, avocado, on house made tortillas)

bottle of house chardonnay, cabernet or merlot available to you for \$18

Commitments

flat Iron steak, mushrooms and fries
rustic oven seared natural half chicken, herbs de provence
mushroom risotto and red swiss chard or
macaroni and four cheeses, herbed bread crumbs

(For an additional \$3, you can upgrade and enjoy the seared salmon with fried capers,
lemon butter sauce, and asparagus or beef short ribs , sweet and spicy asian glaze,
ginger slaw and cilantro)

A Happy Ending

chocolate cheese cake or
home made bread pudding or
ice cream selections