# Dinner Menu

## Appetizers

#### **Tomato Basil Soup**



#### **Mixed Green Salad**

Spinach, Kale, Frissee Blend, Cucumbers, Carrots, Crumbled Goat Cheese, Candied Pecans, Roasted Tomato Vinaigrette

### Entrées

#### **Roasted Duck Leg**

Sweet Potato Risotto, Sautéed Spinach, Orange Cranberry Grande Marnier Sauce



#### Herb Roasted Prime Rib\*

Parmesan and Chive Mashed Potatoes, Sautéed Green Beans, Au Jus, Horseradish Cream

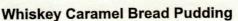


#### **Blue Crab Stuffed Shrimp**

Parmesan-Chive Mashed Potatoes, Broccolini, Roasted Garlic Lemon Butter Sauce

#### Desserts

Chocolate Iced Banana Cake





**Assorted Ice Cream** 

# Wine by the Glass

#### Reds

#### **House Wines**

Cabernet Sauvignon, Pinot Noir, Merlot, Zinfandel

Boneshaker 2021, Zinfandel - Manteca, CA Flavors of Plum, boysenberry, dark chocolate.

Robert Mondavi, 2021 Cabernet Sauvignon, California

Aromas of dark cherry & currants with hints of vanilla & oak

J. Lohr, 2020 Pinot Noir, Monterey County, CA Strawberry and sage with dried cherry

Lindeman's, 2020 Merlot - Victoria, Australia
Ripe plum, rich cocoa & blueberry with hints of chocolate & vanilla

#### Whites

#### **House Wines**

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling

Chateau Ste Michelle 2022 Riesling, Colombia Valley, WA Flavors of white peach, apricot, pear and zesty grapefruit.

Vigneti Del Sol, 2022 Pinot Grigio, Italy

A balance of fruit and acidity, with notes of almonds

Rutherford Ranch, 2019 Chardonnay, Napa Valley, CA Bright apple, citrus & pear aromas. Vanilla & spice flavors

Oyster Bay, 2022 Sauvignon Blanc, New Zealand
Tropical fruits and bright citrus notes, with a refreshingly zesty finish.