
Upcoming Wine Dinners

JUNE

Huneus Vintners

AUGUST

The Duckhorn Portfolio

SEPTEMBER

Stags' Leap Winery

OCTOBER

The Prisoner Wine Company

NOVEMBER

Moët & Chandon

DECEMBER

Cakebread Cellars

Ask your server for details

Chef's Summer Selections

cocktails

PASSION FRUIT MARTINI 170 cal

the taste of summer in a glass – a blend of Bacardi
Superior, passion fruit and vanilla 14

SPICY STRAWBERRY MARGARITA 220 cal

a blend of Don Julio Blanco, lime,
strawberry purée and hot honey 16

salad

SUMMER TOMATO SALAD 280 cal

a blend of ripe tomatoes, mango
and goat cheese topped with a
house-made mint vinaigrette 17

entrées

CRUSTED BLACK COD WITH LOBSTER AND SHRIMP RISOTTO 1380 cal

black cod with a savory crust served
on a rich lobster and shrimp risotto 52

CENTER-CUT FILET*

WITH LOBSTER TAIL 600 cal

a tender 8 oz center-cut filet paired
with a succulent lobster tail 85

entrée complement

LOBSTER TAIL 220 cal

sizzling lobster tail served
with drawn butter 36

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.