

BISTRO DINNER MENU

Appetizers

Alabama Truffles

Smoked Gouda cheese grits stuffed with jumbo lump crab and deep fried in beer batter, with Avocado Poblano Aioli.
\$11.99

Charcuterie Board

A selection of five cured and sliced salami's and sopressatas with kalamata olives and sliced french bread.
\$12.99

Fried Brie

Danish Brie cheese panko breadcrumb, pan seared and baked and topped with a raspberry balsamic preserve.
\$10.99

Scallops Tuscan

Large fresh scallops seared to perfection and crusted with house pesto and local micro greens.
\$13.99

Caprese Caprese

Fresh sliced kumato tomatoes, fresh basil, sliced mozzarella cheese, and a hint of olive oil and balsamic. Finished with fresh sea salt.
\$9.99

Entree's

Espresso rubbed Ribeye 12oz

Our 12 oz. ribeye crusted with a espresso marinade and char-grilled to your liking served with chefs choice of seasonal vegetables and butter roasted potatoes. \$32.99

Cellar Filet 8 oz.

Our famous CAB center cut filet grilled to your liking and finished with a compound black pepper butter.
\$36.99

Chicken Pesto Stack

Two succulent grilled chicken breasts topped with fresh mozzarella, sliced tomato and pesto and stacked together with fresh rosemary.
\$20.99

Stuffed Pork Chop

Stuffed premium pork chop with white cheddar and apple, char-grilled and baked served with an Apple Beurre Blanc sauce.
\$22.99

Lamb Flank Steak

Lamb flank stuffed with fresh spinach feta cheese and pepper dew peppers, rolled and pan seared to a medium temperature. A delicious delicate cut of lamb. \$28.99

Ahi Seared Tuna

Orange sesame crusted Ahi grade tuna, served rare with pickled ginger and stir fried vegetables and a cucumber wasabi sauce.
\$29.99

Chilean Seabass

Pan seared seabass till golden brown topped with a crab oscar sauce and served over grilled parmesan crusted asparagus.
\$34.99

Cedar Planked Salmon

Balsamic crusted salmon grilled and served on a cedar plank with a light lemon beurre blanc.
\$27.99



Ask you server about tonights chefs creation!!

Desserts

Ask your server for our selection of fresh desserts.



Consuming raw or under cooked food is at the risk of the customer.

**BOOK YOUR RESERVATIONS FOR
NEXT MONTHS DATE NIGHT**