

3 COURSE DINNER FOR ONE \$75  
WINE PAIRING \$35

## FOR ONE

### FIRST COURSE

CHOOSE ONE

**WILD JUMBO SHRIMP COCKTAIL**  
*traditional cocktail sauce*

**BABY ROMAINE CAESAR**  
*Grana Padano and croutons*

**MEATBALLS**  
*tomato sauce, melted cheese, garlic bread*

**CHARCUTERIE**  
*2 item board*

**TERLAN PINOT GRIGIO**  
*Alto Adige, Italy 2021*

### ENTRÉES

ACCOMPANIED BY ROASTED  
HEIRLOOM POTATOES

**FILET MIGNON 8 oz.**  
*Double R Ranch, chimichurri*

**CHILEAN SEA BASS**  
*Pan Roasted*

**DRY AGE BONE-IN NY 18 oz.**  
*Double R Ranch, bordelaise [+\$20]*

**AMERICAN WAGYU RIBEYE 12 oz.**  
*Snake River Farms, ponzu [+\$25]*

### ADD TO YOUR STEAK

**Blackened** Seared with Cajun Spices 4

**Pepper Steak** With Brandy peppercorn sauce 3

**Oscar** With lump Crab, asparagus and Bearnaise 25

**Capella Style** With mushrooms and onions 7

**Melted Danish Blue Cheese** 6

CHOOSE ONE

**JUSTIN VINEYARDS 'ISOSCELES'**  
*Paso Robles, CA 2019*

**ROMBAUER CHARDONNAY**  
*Carneros, CA 2021*

### DESSERT

CHOOSE ONE

**CARAMEL BREAD PUDDING**  
*vanilla bean ice cream and red sea salt*

**OLD FASHIONED CHOCOLATE CAKE**  
*raspberry sauce and whipped cream*

**ROSEN'S NEW YORK CHEESECAKE**  
*strawberry sauce and whipped cream*

**SARACCO MOSCATO D'ASTI**  
*Piedmont, Italy 2021*

*Dine-in only. Tax and gratuity additional*

M

15 DINE  
1/2A

APRIL 28 - MAY 12, 2023 • SUN-THU 4-10PM, FRI-SAT 4-11PM

3 COURSE DINNER FOR TWO \$150  
WINE PAIRING \$35

## FOR TWO

### FIRST COURSE

CHOOSE ONE

**WILD JUMBO SHRIMP COCKTAIL**  
*traditional cocktail sauce*

**BABY ROMAINE CAESAR**  
*Grana Padano and croutons*

**MEATBALLS**  
*tomato sauce, melted cheese, garlic bread*

**CHARCUTERIE**  
*2 item board*

**TERLAN PINOT GRIGIO**  
*Alto Adige, Italy 2021*

### ENTRÉES

CHOICE OF SHARABLE SAUCE,  
ACCOMPANIED BY ROASTED  
HEIRLOOM POTATOES

**DOUBLE R RANCH**

**CHATEAUBRIAND  
SLICED TENDERLOIN**

**DRY AGE BONE-IN  
NEW YORK 26 oz.**

**DRY AGE BONE-IN  
RIB EYE 27 oz.**

CHOOSE ONE

**JUSTIN VINEYARDS 'ISOSCELES'**  
*Paso Robles, CA 2019*

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*Carneros, CA 2021*

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