

## RESTAURANT WEEK MENU

August 13-27, 2016  
\$35 per person

**Add Optional Wine Pairings for \$25**

### *Salad Course*

Tossed Salad  
or  
Caesar Salad

*2014 Hess "Shirtail Creek Vineyard" Chardonnay, Monterey*

### *Entree Course*

*All entrees are served with a Glazed Carrot and a Choice of Baked Potato, Smashed Potatoes  
or Skillet Fried Potatoes topped with Sautéed Onions and Peppercorn Gravy*

**Add a Classic Oscar Topping (Asparagus, Jumbo Lump Crab & Hollandaise) \$15**

Two 4 oz. Prime Filet Mignon Medallions  
or  
12 oz. Prime Ribeye  
or  
Broiled Salmon with Maître d' Butter  
or  
16 oz. Pork "Rib" Chop with House Made Applesauce

*2014 Meomi Pinot Noir, California or 2014 Justin Cabernet Sauvignon, Paso Robles*

### *Dessert Course*

Chocolate Cake  
or  
Carrot Cake

*Noval "Black" Porto, Portugal*

*Price does not include tax and gratuity. No split plates or substitutions please.*  
*A portion from each Prix Fixe dinner purchased during Restaurant Week will be donated to Culinaria and the programs it supports.*