



Culinaria Menu

saturday, january 18th - saturday, february 1st \$ 55 per person

featured cocktails

SMOKED MAPLE OLD FASHIONED +\$18

starters

CRANBERRY & ARUGULA SALAD | CEASER SALAD | POTATO LEEK SOUP

entrées

6 OUNCE FILET W/ GARLIC HERB CRUST*

11 ounce filet +\$25

16 ounce ribeye +\$32

STUFFED CHICKEN BREAST

oven roasted double breast, garlic herb
cheese, lemon butter

SHRIMP ORLEANS

sautéed new orleans style in reduced white
wine, butter, garlic and spices and served on a
bed of roasted garlic mashed potatoes

NORWEGIAN SALMON*

with spinach & sweet corn

sides *(choice of one personal side)*

CREAMED SPINACH | MASHED POTATOES | SAUTEED GREEN BEANS WITH GARLIC

enhancements

BLACKENED SEA SCALLOPS +\$25 | **GRILLED SHRIMP** +\$17 | **LOBSTER TAIL** +\$25

perfect pairing

enjoy a 6 ounce pour from our cellar

SEA SUN, PINOT NOIR +\$14 | **MOHUA, SAUVIGNON BLANC** +\$14

POSTMARK BY DUCKHORN, CABERNET SAUVIGNON +\$18

No Substitutions Please | Menu available in Main Dining Room only

If you have a food allergy, please speak to the manager, chef, or your server before placing your order. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.