



CHEF'S TASTING MENU
FOUR COURSES
\$65 per person*
**tax & gratuity not included*

First Course

choice of one

Sicilian Calamari

breaded & lightly fried; topped with hot cherry peppers, capers, black olives & white wine lemon butter sauce

Pistachio Crusted Tuna

pan seared with pickled ginger, cucumber & carrot slaw

Nueske's Pork Belly

smoked & fire grilled; topped with gala apple relish & roquefort cheese

Second Course

choice of one

French Onion Soup

sourdough croutons, topped with gruyere & provolone cheese

Roasted Potato, Leek & Fennel Soup

sourdough croutons, topped with gruyere & provolone cheese

Fresh Spinach Salad

baby spinach, mushrooms, sundried cranberries, red onions & crumbled blue cheese; topped with crispy, warm bacon vinaigrette

Apple Walnut Salad

baby field greens, sliced apples, candied walnuts, crumbled blue cheese & raspberry vinaigrette

Third Course

choice of one entrée

served with truffle mashed potatoes & grilled asparagus

Surf & Turf

7 oz filet mignon & grilled jumbo shrimp

Bone-In Pork Chop ... 14 oz

USDA prime, center-cut

Ribeye ... 14 oz

USDA prime beef

Chilean Sea Bass

sesame crusted; served with sushi rice, braised bok choy, wasabi crème with sweet & sour sauce

Fourth Course

choice of one

Very Berry Cheesecake

NY cheesecake topped with mixed berries

Chocolate Torte

rich, dark chocolate torte topped with chocolate sauce & mixed berries

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.

