

**Chef's Three Course  
Weekend Dinner**

**Soup or Salad**

**Chilled Summer Vegetable Gazpacho**

With Bay Shrimp and Tortillas

**Butter Leaf Salad**

Bibb Lettuce, Baby Mixed Greens, Cherry Tomatoes

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**Entrée Choices**

**Wild Salmon Risotto**

Coho Salmon, Edamame, Roma Tomatoes,  
and Artichoke Hearts

**Portobello and Tenderloin Brochette**

Beef Tenderloin, Baby Portobellos and Sweet  
Onion, Grilled and Served over Isreali Cous Cous  
with a Wild Mushroom Demi

**Swordfish , Australia**

Simply Grilled and Served over Sautéed Green Beans,  
Carrots and Swiss Chard

**Sturgeon , California**

Grilled and Topped with Ranch Spices  
Served over a White Peach ,Garlic, and Shallot  
Ragout with Crispy Prosciutto

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**Dessert**

**Strawberry Parfait**

Strawberry Sorbet with Fresh Strawberries  
Topped with a Champagne Sabayon

**Crème Brulee**

Classic Vanilla Custard Topped with Caramelized Sugar  
and Berry

**\$29.95**

Enjoy your Meal with a Glass of  
Castle Rock Chardonnay or Cabernet  
Sauvignon for \$6.00

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## **Friday and Saturday Half Price Wine Features**

*Enjoy any bottle with your  
Chef's Three Course Dinner  
for half off the listed price*

**Rosenblum**

*Zinfandel*

**30**

**Castle Rock**

*Cabernet Sauvignon*

**29**

**Murphy**

*Cabernet Sauvignon*

**49**

**J Vineyards**

*Pinot Gris*

**53**

**Castle Rock**

*Chardonnay*

**25**

**J. Lohr**

*Cabernet Sauvignon*

**44**

**Mirassou**

*Pinot Noir*

**30**

**Chateau Ste. Michelle**

*Riesling*

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