

**Chef's Three Course
Weekend Dinner**

Soup or Salad

Chilled Summer Vegetable Gazpacho

With Bay Shrimp and Tortilla Strips

Butter Leaf Salad

Bibb Lettuce, Baby Mixed Greens Grape Tomatoes

Entrée Choices

Wild Coho Salmon Risotto

Coho Salmon, Wild Mushrooms, Oven
Dried Tomatoes, and Asparagus Puree

Filet Medallion & Portobello Brochette

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

Lake Trout, Lake Superior, Canada

Seared and Served with Roasted Red Potatoes and
Sweet Corn Bisque

Grilled Scallop Skewer

Sticky Rice, Summer Vegetables
and Soy-Ginger Teriyaki Sauce.

Dessert

Strawberry Parfait

Raspberry Sorbet with Fresh Strawberries Topped with
a Champagne Sabayon

Tropical Fruit Crème Brulee

Classic Vanilla Custard Topped with Caramelized Sugar,
Mango, Pineapple and Papaya

\$29.95

Enjoy your Meal with a Glass of
an Argentinean Malbec, Don Miguel
Gascon 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*

Woodbridge, Robert Mondavi

Chardonnay

35

Ecco Domani

Pinot Grigio

29

Ch. St. Michelle

Cabernet Sauvignon

35

Nobilo Marborough

Sauvignon Blanc

29

Menage a Trois

Red Blend

35

Beringer

Riesling

25

Chateau St. Jean

Sonoma Chardonnay

36

Kenwood Yalupa

Sonoma Merlot

29

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