



DATE NIGHT

\$75 00

COURSE ONE

Each guest is served a house salad with
choice of dressing

COURSE TWO

Choose one of the following to share

- * Stuffed Mushrooms
- * Fried Calamari
- * Shrimp Cocktail
- * Bavarian Pretzel

COURSE THREE

All entrees served with mashed potato & brussel sprouts
- sirloin \$5 additional
- pasta excludes sides

Choose two of the following,

- * Pork Tenderloin
- * Chicken Cordon Bleu
- * Sirloin
- * Seasonal Vegetarian Pasta

May add chicken at no additional charge

COURSE FOUR

Dessert to share

- * Carrot Cake

WINE

Add a select bottle of red or white for \$30

WINE

RED

*Maitia Roto Cabernet Sauvignon **

*Farmhouse Red Blend **

*Altos Malbec **

*Martin Ray Pinot Noir **

*Decoy Merlot * - \$44*

Airfield Estates Syrah - \$60

Gabbiano Bellezza Sangiovese - \$160

Bruno Giacosa Barbera - \$165

WHITE

*Benvolio Pinot Grigio **

*Prisma Sauvignon Blanc **

Schlink Haus Riesling

*Lumina Moscato **

*Chateau Ste. Michelle Gewurztraminer **

*Raeburn Chardonnay **

Chalk Hill Chardonnay - \$50

*Balerin Prosecco * - \$44*

Jacques Pélvas Brut Blanc - \$45

*Lyre's N/A Prosecco * - \$60*

SANGRIA

Try a pitcher of our weekly special

* wines marked with a star are available by the
glass

select bottles available for \$30