

Three Course

Select one item from each category below...

29.99

SOUP & SALAD

Caesar Salad

Romaine Lettuce, Tossed in Caesar Dressing, with Parmesan Cheese and House Croutons

House Salad

Arcadian Spring Mix, with Red Onion, Cherry Tomato, Cucumber and Pepperoncini, with Mediterranean Dressing.

Soup du Jour

Our House Soup of the Day

Substitute Lobster Bisque or Mushroom Brie +1.99

MAIN COURSE

12 oz New York Strip

Finished with Cowboy Butter, Paired with Whipped Potatoes and Seasonal Vegetables

Pairs Well with Cooper & Thief, Bourbon Barrel Red 14/52

Lobster & Shrimp Fettuccine

Cold Water Lobster Meat & Pan Seared Gulf Shrimp, Served atop Fettuccine Pasta, Sautéed in a White Wine Cream Sauce

Pairs Well with Freeland, Chardonnay 12/46

12 oz Prime Rib

Slow Roasted Rosemary and Garlic Prime Rib, Paired with Whipped Potatoes and Seasonal Vegetables

Pairs Well with Freeland Cabernet Sauvignon 12/46

Dijon & Pistachio Crusted Trout

Paired with Creamy Parmesan Risotto and Seasonal Vegetables

Pairs Well with Kim Crawford, Sauvignon Blanc 12/46

16 oz Bone-In Pork Chop

Glazed with Honey Garlic Sauce, Paired with Whipped Potatoes and Seasonal Vegetables

Pairs Well with Sierra Del Mar, Pinot Noir 11/42

DESSERT

Swiss Chocolate Mousse -GF-