WINE + DINE FOR 2

with 2 entrees, select 1 bottle from the listed wines for FREE

DASHWOOD SAUVIGNON BLANC / New Zealand

HESS "SHIRTAIL RANCH" CHARDONNAY / Monterey County

LA CREMA PINOT NOIR / Sonoma County

BROADSIDE CABERNET SAUVIGNON / Paso Robles

FIRST COURSE [select one]

CAESAR SALAD OR BAGEL WEDGE

CUP OF CHEF'S SOUP DE JOUR

SECOND COURSE [select one]

CHARGRILLED 12 OZ. N.Y. STRIP [GF]
roasted garlic mashed potato, Chef's vegetable, bacon-onion jam, demi

BLACKENED CATCH OF THE DAY
stone ground yellow grits, roasted sweet corn salsa, roma tomato gravy

PAPPARDELLE PASTA
roasted tomatoes, artichoke hearts, pesto cream, spinach, asiago with grilled chicken or shrimp

VEGAN PAD THAI [VEGAN]
roasted cauliflower, peanuts, sugar snaps, tofu, carrot, bean sprouts

THIRD COURSE

WARM CHOCOLATE CHIP SKILLET COOKIE
wth salty caramel ice cream

$89 / DEC 8—DEC 23 + JAN 1—MAR 7