

Small Plates

All Small Plates served À La Carte

Parmesan Whitefish

Great Lakes Parmesan Crusted Whitefish with Tomato-Caper Relish \$12.95

Chateau Ste. Michelle Chardonnay

Seafood Cannelloni

Shrimp, Scallops and Crab Stuffed Cannelloni Finished with our Parmesan Cream Sauce \$11.95

Kendall Jackson Chardonnay

Tournedo

Cherry Wood Smoked Bacon Wrapped 4oz Filet with Béarnaise and Sautéed Garlic Mushrooms \$15.95

Mark West Pinot Noir

Tiffany Room Chicken

Sautéed Chicken Breast, Asparagus Spears, Twin Tiger Shrimp and Béarnaise \$12.95

King Estate Pinot Gris

Top Sirloin

Center Cut Top Sirloin with Sautéed Garlic Mushrooms and Haystack Onions \$13.95

Casa Silva "Reserve" Cabernet Sauvignon

Veal Saltimbocca

Tender Sautéed Veal Scaloppini, Finished with Monterey Jack Cheese, Sage Cream Sauce and Frizzled Prosciutto \$13.95

Primarius Pinot Noir

Seared Scallops

A Trio of Fresh Pan Seared Sea Scallops, Finished with Lemon Beurre Blanc \$17.95

Chateau St. Jean Fume Blanc

Chicken Breasts

*Tender Boneless Chicken Breasts Prepared Broiled, Topped with Orange Sauce,
Or Fried to a Crisp Golden Brown with Barbecue Sauce \$13.95*

Chateau Ste. Michelle Chardonnay

Add a Tossed Salad and a Choice of Baked Potato, Hash Browns, or Lyonnaise to any Small Plate for \$3.95