

Small Plates

Parmesan Whitefish

Great Lakes Parmesan Crusted Whitefish with Tomato-Caper Relish \$11.95

Chateau Ste. Michelle Chardonnay

Veal Saltimbocca

*Tender Sautéed Veal Scallopine Finished with Monterey Jack Cheese,
Sage Cream Sauce and Frizzled Prosciutto \$11.95*

Primarius Pinot Noir

Seared Scallops

A Trio of Fresh Pan Seared Sea Scallops Finished with Lemon Beurre Blanc \$13.95

Chateau St. Jean Fume Blanc

Seafood Cannelloni

Shrimp, Scallops & Crab Stuffed Cannelloni Finished with our Parmesan Cream Sauce \$10.95

Kendall Jackson Chardonnay

Tournedo

Cherrywood Smoked Bacon Wrapped 4oz Filet with Béarnaise and Sautéed Garlic Mushrooms \$13.95

Mark West Pinot Noir

New Orleans Shrimp

A Trio of Grilled Shrimp Served Over a Spicy Andouille Sausage and Pepper Sauce \$10.95

Donati Family Pinot Blanc

Tiffany Room Chicken

Sautéed Chicken Breast, Asparagus Spears, Twin Tiger Shrimp and Béarnaise \$11.95

King Estate Pinot Gris

Top Sirloin

Center Cut Top Sirloin with Sautéed Garlic Mushrooms and Haystack Onions \$11.95

Casa Silva "Reserve" Cabernet Sauvignon

Add a Tossed Salad and a Baked Potato to any Small Plate for \$3.95