

Entrée Selections

Rib Eye Steak with Salsa Fresca

Pan Roasted 10 oz. Rib Eye Steak with roasted garlic mashed potatoes and a house made tomato salsa fresca

29

* 2003 Bodega Emína Tempranillo

Porcini Butter Filet Mignon

Pan roasted 8 oz. Filet with a barley risotto, oyster mushrooms, and a porcini herb butter

32

* 2005 Dry Creek Cabernet Sauvignon

Rack of Lamb

A full Rack of Lamb cooked to temperature with mashed potatoes, fresh chevre cheese, and nicoise olive tapenade

28

* 2007 Sebastiani Russian River valley unoaked chardonnay

Atlantic Salmon

Pan Seared Atlantic Salmon with roasted red and golden beets, braised fennel, and barley with an orange-anise hollandaise sauce

26

* 2008 Tabali Reserva Especial Pinot Noir

Pork Tenderloin with Guajillo Mole

A brined and baked pork tenderloin with a creamy queso fresco polenta, Guajillo chile mole, and cilantro

25

* 2006 Dry Creek Heritage Red Zinfandel

Alaskan Halibut

Fresh Alaskan Halibut (ask server for preparation of the day)

AQ

Stuffed Tiger Shrimp

Two Tiger prawns stuffed with a fontina cheese sauce and crab, wrapped in Phyllo, and baked to a golden brown. Served with a caper beurre blanc

26

* 2008 Los Vascos Sauvignon Blanc

* - suggested wine pairing by the glass