

## SAMPLE MENU

*Items Subject to Change*

# PRIME FEATURES

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## ~ APPETIZER ~

### FLASH FRIED SHRIMP\*

Thai chili sauce, napa slaw, peanuts  
\$13

*Pairs perfectly with*

*50 Degrees by Schloss Johannisberg Riesling, Rheingau, 2015*  
\$9.50 glass / \$38 bottle

## ~ ENTREES ~

### PAN-SEARED SWORDFISH\*

Apple, bacon & parsnip hash, apple cider reduction  
\$34

*Pairs perfectly with*

*Rosé, Locations by David Phinney "F", France, NV*  
\$13.75 glass / \$55 bottle

### PAN-SEARED SCALLOPS\*

Roasted cauliflower & wild mushrooms, balsamic reduction  
\$28

*Pairs perfectly with*

*Chardonnay, Clos du Val, Carneros, California, 2016*  
\$16.50 glass / \$66 bottle

### SHRIMP & CRAB LINGUINI\*

Oven roasted tomatoes, baby spinach, lobster butter sauce  
\$28

*Pairs perfectly with*

*Elouan Pinot Noir, Oregon, 2016*  
\$11 glass / \$44 bottle

### HALIBUT\*

Simply seared or grilled; choice of lemon butter sauce  
or sweet soy vinaigrette, chef's vegetables  
\$33

*Pairs perfectly with*

*Sauvignon Blanc, Locations by David Phinney "NZ",  
New Zealand, NV*  
\$12.75 glass / \$51 bottle

meats, poultry, seafood or shellfish  
ne illness. We use ingredients that  
ease inform your server if a person  
ergy or special dietary need.

\*Consuming raw or undercooked m  
may increase your risk of foodborn  
contain all major FDA allergens. Pl  
in your party has a food alle