



## DINNER

### FIRST COURSE LOBSTER BISQUE

Traditional lobster bisque, sherry, tarragon crème fraiche

or

### CAESAR SALAD

crisp romaine lettuce, creamy Caesar dressing, parmesan frico, crouton

CLINE PINOT NOIR - \$11

### SECOND COURSE

#### 10 OZ. GRILLED NEW YORK STRIP STEAK

sautéed mushrooms, onions, balsamic roasted tomato, blue cheese compound butter, cabernet demi

or

#### CHICKEN MARSALA

wild rice pilaf, crispy prosciutto, mushroom, Marsala butter sauce

BR COHN SILVER LABEL CABERNET SAUVIGNON - \$11

### THIRD COURSE

#### TIRAMISU

expresso crème anglaise, chocolate curls

or

#### FLOURLESS CHOCOLATE LAVA CAKE

Berry compote, Chantilly cream

STARMONT BY MERRYVALE MERLOT - \$11

Vegetarian selections available upon request

\$50 per person++