



Tuesdays build your own

Surf & turf

three courses \$69

— FIRST COURSE —

CHOICE OF:

FRIED CALAMARI

zesty marinara

FRESH MOZZ & TOMATO

CAESAR SALAD

GOAT CHEESE SALAD

LOBSTER BISQUE + \$9



— SURF & TURF —

FILET MIGNON 8oz. au poivre

includes garlic mashers and chefs vegetables

paired with a choice of:

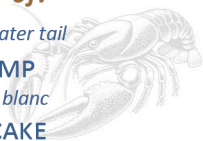
LOBSTER TAIL 6oz. cold water tail

TWIN STUFFED SHRIMP

lump crabmeat lemon buerre blanc

JUMBO LUMP CRAB CAKE

citrus remoulade



SUGGESTED WINE PAIRINGS

PINOT NOIR

carmel road, , california

gl 13 btl 44

medium-bodied, notes of cherry, aged in french oak.

RED BLEND

andre brunel, , france

gl 13 btl 44

*exuberant blend, red fruit, mainly strawberry,
on the nose and palate.*

PROSECCO

mionetto ,Italy

split 14

light refreshing perfect compliment to shellfish

CHARDONNAY

wente, livermore valley, california

gl 13 btl 44

*medium-bodied ,apple aromas,
oak and vanilla from barrel aging*

- DESSERT -

GELATO & SORBETTO SELECTION

please ask server for todays flavors

CHOCOLATE TORTE +\$5