Sunset Dinne

**APRIL 15<sup>TH -</sup> 17<sup>TH</sup>** 5:00pm ~ 7:20pm

**SEARED SCALLOPS** 4 jumbo scallops pan seared, topped with a apple slaw and myer lemon honey

\$24

Suńset

**APRIL 15<sup>TH</sup> - 17<sup>TH</sup>** 5:00pm ~ 7:20pm

In addition to our beverage menu we would like to offer this special wine list

ROXANNE \$9 Toscana, Italy

Delicate profile, floral with notes of citrus, a hint of pineapple and banana. Fresh taste, pleasantly acidic with a long finish. Wine Maker Notes

> THE SOLDIER \$13 Columbia Valley, Oregon

This Cabernet Sauvignon has a reddish black center with crimson edges. It has aromas of just ripe blackberry and cassis with secondary notes of tobacco leaf and leather. There are flavors of plum and cassis, structured by hints of ground coffee, clove and anise. The wine has a fleshy mouthfeel and well integrated tannins, held together by pleasant acidity and a lengthy finish.

**GLF \$65** North Coast, California

Notes of brioche, toasted almonds and stone fruit flavors are echoes in the multi-textured palette.

## VALTRAVIESO FINCA LA ATALAYA RESERVA TINTO FINO \$90

Ribera Del Duero, Spain

"A wine with a classical spirit, complex, deep and elegant, a wine that seduces. A limited edition that Comes from a selection of the most limestone soils Of our estate. A wine for the present and the future The star guest"

## **ICEBERG SALAD**

*Iceberg lettuce, carrots, tomato, egg, cheese and croutons, with your choice of dressing* 

\$9



## **BLACKENED RIBEYE**

12 oz ribeye grilled with oven roasted potatoes and seasonal vegetable topped with a bleu cheese butter

\$34

SHRIMP PARPADELLE

6 shrimp with artichokes, capers, and tomatoes, in a garlic lemon butter, served over parpadelle

\$28

## LEMON PEPPER ROASTED CHICKEN

1/2 marinated chicken and seasoned with lemon pepper, served with macaroni and cheese and pickled cabbage

\$26