



EVENING'S DINNER MENU

Choose one from each category with your choice of red or white sangria.

APPETIZER

Spinach Artichoke Dip ^{GF}

Spinach, artichoke, cream cheese, Parmesan, mozzarella, tortilla chips

Bruschetta

Tomatoes, garlic, basil, Parmesan, crostini, extra virgin olive oil, balsamic glaze

ENTRÉE

Served with roasted seasonal vegetables and herb-roasted fingerling potatoes.

Salmon with Dijon Lemon Sauce

Steak with Peppercorn Sauce ^{GF}

Chicken Picatta ^{GF}

Herb-Marinated Tofu ^V ^{VG}

^{GF} GLUTEN-FREE ^V VEGETARIAN ^{VG} VEGAN

All meals can be modified to meet dietary needs.

A mandatory 10% service charge will be applied to all Food & Beverage purchases.

Please be aware that our food may contain or come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, and any food derived from them.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.