



AUGUST DINNER

Features

Menu offered Wednesdays, Fridays & Saturdays, 4:00–8:00 p.m.
All entrees include warm rolls and your choice of house or Caesar salad

MERLOT GORGONZOLA GRILLED RIBEYE

\$28

12oz house-cut ribeye, grilled to perfection with a Merlot Gorgonzola butter, served with baked potato or yellow rice and the daily vegetable

CEDARWOOD SALMON

\$21

Cedar-plank grilled salmon, glazed with a vibrant strawberry Cabernet BBQ sauce, served with your choice of baked potato or yellow rice and the daily vegetable

BUTTERNUT SQUASH RAVIOLI

\$17

Butternut squash ravioli, tossed with baby arugula in a velvety fire-roasted red bell pepper cream sauce

CHICKEN CORDON BLEU

\$19

Panko-crusted chicken breast stuffed with ham and provolone, fried to golden perfection, drizzled with a Chardonnay cream sauce, served with your choice of baked potato or yellow rice and the daily vegetable

