

SAMPLE MENU
Items Subject to Change

**PRIME
FEATURES**

~ APPETIZER ~

BANG BANG SHRIMP*

Crispy shrimp, sweet chili sauce, green onion, peanut garnish
\$12

Pairs perfectly with

50 Degrees by Schloss Johannisberg Riesling, Rheingau, 2015
\$9.50 glass / \$38 bottle

~ ENTREES ~

SWORDFISH*

Carrot ginger puree, orange basil vinaigrette
\$34

Pairs perfectly with

Elouan Pinot Noir, Oregon, 2016
\$11 glass / \$44 bottle

SHELLFISH WITH "PAELLA" STYLE RISOTTO*

Lobster, shrimp, mussels, clams, tomato broth
\$30

Pairs perfectly with

Jermann Pinot Grigio, Friuli, Italy, 2016
\$13.75 glass / \$55 bottle

PAN-SEARED POMPANO*

Simply seared or grilled; choice of lemon butter sauce
or sweet soy vinaigrette, chef's vegetables
\$30

Pairs perfectly with

Famille Perrin Dry Rosé, Cotes du Rhone, France, 2017
\$9 glass / \$36 bottle

PAN-FRIED FISH & CHIPS

Fresh yellow perch, creamy slaw, French fries
\$25

Pairs perfectly with

Crossbarn by Paul Hobbs Chardonnay, Sonoma Coast, California, 2017
\$14.75 glass / \$59 bottle

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.