

*All Featured Entrees are included with Wine & Dine For 2
\$85 For Two
Choose any 2 Featured Entrees Below
And One Bottle from our Featured Wines for Two

Featured Entrees

- *Onion Encrusted Mahi Mahi \$37.95**
Fresh local Mahi Mahi grilled to perfection with Fried onions and lemon butter sauce.
- *Salmon Tarragon \$35.95**
Sauteed Salmon encrusted with Tarragon & Parsley and topped with a Dijon butter sauce
- *Shrimp Scampi \$37.95**
Seven large shrimp sautéed with tomato, garlic and herbed Scampi butter served in a casserole dish with saffron rice.
- *Polo Lump Crab Cakes \$34.95**
Traditional Southern recipe with all white lump crab meat, light seasoning and served with a creamy pesto lemon aioli
- *Trout Almandine \$35.95**
Fresh butterflied trout sautéed golden brown & served With buttery wine sauce and toasted almonds
- *Hatfield Pork Chop \$31.95**
Moist and tender 10 Oz. Premier Chop with Apple Brandy Sauce
- *Polo Chicken \$31.95**
A hearty chicken breast topped with medallions of fresh goat cheese, olives, lemon & fresh herbs
- *Veal Picatta \$35.95**
Very tender and thinly pounded veal cutlet sauteed with lemon butter and capers. A true classic!
- *Calves Liver w/ Bacon \$30.95**
A classic dish with top quality calves liver, crispy bacon & served with sautéed onions on top
- *Pork Schnitzel with Cherries \$31.95**
Slightly breaded pork tenderloin, thinly pounded And complimented with a Bing cherry sauce
- *Black Angus Short Rib \$32.95**
Certified Black Angus Short Rib that is slow cooked & super tender. Served with rich gravy.
- *Pork Osso Buco \$37.95**
Tender slow cooked Pork Shank served with Demi Glace
- *Swedish Chicken \$31.95**
Thin & tender chicken breast delicately sautéed and topped with melted brie cheese & a lingonberry sauce
- *Chicken Piccata \$31.95**
Breast of Chicken w/capers and lemon butter sauce

Entrees are accompanied by your choice of a Caesar, Bleu Wedge Salad or Beet Salad and Chef's choice of rice or potato & vegetable. Ice Cream Shooters for dessert!



Featured Wines

WHITE WINE

- Chateau Ste Michelle Riesling /Washington
- Lagaria Pinot Grigio/ Italy
- Chateau Ste. Michelle Chardonnay
- Oyster Bay Sauvignon Blanc/ New Zealand
- Rodney Strong Chardonnay
- Rodney Strong Sauvignon Blanc
- Whispering Angel French Rose
- Meiomi Chardonnay
- Clos Du Bois Chardonnay
- Butter Chardonnay
- Sonoma-Cutrer Chardonnay

RED WINE

- Graffigna Malbec
- Black Stallion Pinot Noir
- Rodney Strong Cabernet
- Rodney Strong Pinot Noir
- Joel Gott Cabernet Sauvignon
- Meiomi Pinot Noir
- Conundrum California Red
- Canoe Ridge Merlot
- Citra Montepulciano Italy
- Josh Cabernet Sauvignon