

# CLASSICS COLLECTION

Available Thursday & Sunday

## \$55

### STARTER

#### HOUSE SALAD

Mixed Greens, Crispy Garden Vegetables, Choice of Dressing

or

#### FRENCH ONION SOUP

Three Cheese Crusted

### ENTRÉE

Choice of

#### FILET MIGNON 7OZ

Béarnaise or Au Poivre Sauce, Chef's Selection of Vegetable,  
Baked or Mashed Potato

#### ORA KING SALMON

Seared, Blackened Cajun Style or Chargrilled,  
Herb Butter Sauce, Sautéed Spinach, Tomatoes, Fried Leeks  
Chef's Selection of Vegetable, Baked or Mashed Potato

#### SHRIMP AND LOBSTER PASTA

Shrimp, Lobster, Crab, Tomatoes, Pappardelle Pasta, Garlic Cream Sauce

#### HERB ROASTED CHICKEN

Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût

### DESSERT

Choice of

#### CRÈME BRÛLÉE

Caramel Crusted Tahitian Vanilla Bean Custard

#### CHOCOLATE TRUFFLE DOME

Chocolate Ganache, Raspberry Sauce



## CLASSIC COLLECTION WINE PAIRING

*Select one of the recommended trio 6oz pours to accompany your meal*

### STARTER

J Pinot Gris,  
California

### ENTRÉE

Frei Brothers Merlot, Dry Creek Valley,  
Sonoma County, California

### DESSERT

Chateau Grand Traverse Late Harvest Riesling,  
Old Mission Peninsula, Michigan

25

### STARTER

Sonoma-Cutrer Chardonnay,  
Sonoma Coast, California

### ENTRÉE

Quilt Cabernet Sauvignon,  
Napa County, California

### DESSERT

Banfi Rosa Regale Sparkling,  
Piedmont, Italy

34

20% gratuity will be added to parties of 6 or more. Daily specials not valid on holidays or special events.

\*Does not include sides. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Checks may be split up to two times.