



FEBRUARY

FEATURES

Blackberry Sangria red blend, a dash of cinnamon, splash of sprite, topped with fresh fruit **3.95**

Butter Chardonnay 2018, Lodi, CA **7 | 20**

Conundrum Red Blend 2017, Fairfield, CA **7 | 20**

Meiomi Pinot Noir 2017, Santa Barbara County, CA **7 | 20**

Meiomi Pinot Noir brings you structure and depth seldom seen in a pinot noir wine, thanks to its unique and meticulous aging process. Aged for six months in French oak barrels, this California red wine's juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate.

START

Mussels Marinara Prince Edward Island mussels, house-made marinara, garlic, basil **7.95**

Stuffed Mushrooms sausage and seasoned breadcrumb stuffed, sherry wine reduction **6.95**

MAIN ATTRACTION

All served with our house-made soup of the day, house or caesar salad

Filet 8oz, roasted red potatoes and seasonal medley or mushroom risotto, merlot reduction **22.95**

Ribeye 14oz, roasted red potatoes and seasonal medley or mushroom risotto, merlot reduction **22.95**

SWEETS

Chocolate Dream cheesecake, chocolate mousse, airy chocolate cake, gnash **5.95**

Carrot Cake Cheesecake inspired by the flavors of fall, layers of rich, savory carrot cake and cream cheese frosting **5.95**

MANAGING PARTNER JORGE OLIVERA

CULINARY MANAGER ERIC LANDERS

PALM HARBOR

STARTERS, ENTREES & DESSERTS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.