

Animator's Palate Dinner

Apéritifs

The Paintbrush Stroke

Gold Tequila shaded with Chambord Liqueur and blended with Lemon-Lime Juice. \$4.75

Fuzzy Navel

A delicious blend of Peach Schnapps and Orange Juice. \$4.75

Featured Wines

Iron Horse Brut, "Fairy Tale Cuvée"

Sparkling Wine, Sonoma

Refreshing apple and citrus flavors married with a toasty finish make this sparkling wine a delicious way to start your meal.

\$8.25 Glass \$39.00 Bottle

Caymus Conundrum, California

The six varietals that are blended into Conundrum make the complexity that will awaken your palate.

\$9.75 Glass \$47.00 Bottle

Beringer "Founders' Estate,"

Chardonnay, California

Crisp Granny Smith Apple flavor makes Founders' Estate Chardonnay an excellent pairing with chicken and seafood.

\$5.25 Glass \$25.00 Bottle

Mondavi Fume Blanc Napa

Flavors of grapefruit and lime with light grassy aromas and a clean, crisp finish.

\$6.50 Glass \$31.00 Bottle

La Crema Pinot Noir, Sonoma Coast

Ripe raspberry fruit and bright acidity make this California Pinot perfect with a wide variety of dishes.

\$7.25 Glass \$34.00 bottle

Kendall-Jackson "Vintners Reserve"

Cabernet Sauvignon, California

Kendall Jackson makes this Cabernet drink friendly with toasty oak and black fruit flavors.

\$6.25 Glass \$30.00 Bottle

Beringer White Zinfandel, California

Crisp, fruity and refreshing flavors make this Blush perfect anytime.

\$4.75 Glass \$22.00 Bottle

Our Special Layered Liqueur of the Night

The Black and White

Kahlúa and layered cream \$4.75
In our specialty glass. \$6.75

We offer a complete array of cocktails, a full bar, and an extensive wine list.

Starters

Lobster and Shrimp Wrapper

rolled in a Soft Crepe with Avocado Puree

Duck and Goat Cheese Flatbread

garnished with Spring Onions

Smoked Salmon

served on a crisp Potato Cake

Chilled Gazpacho

with Calamata Crostini

Caesar Salad — Tossed Tableside

with Shaved Parmesan and Focaccia Croutons

Baked Stuffed Tomato

with Vegetable Rice and Monterey Jack Cheese

Main Course

Cheese Cannelloni

served on Creamed Spinach

Maple-glazed Salmon

with Green Beans and Smashed Red Skin Potatoes

Pan-fried Veal Chop

in a Parmesan and Herb Crust with Corn Risotto and Asparagus

Roasted Chicken Breast

with Smashed Potatoes, Vegetables, and Cabernet Sauce

Grilled Sirloin

with Glazed Carrots and Potato Skins

Chef's Vegetarian Selection of the Day

Additional selections of Sirloin Steak, Grilled Chicken Breast, fresh Fish, or "Lighter Fare" are available. Kindly ask your server.

Desserts

Strawberry Shortcake

Boston Creme Pie

New York-style Cheesecake

Double-Fudge Chocolate Cake

Chef's Sugar-free Dessert

Restaurant Specialty