

Holiday Menu

Salad

ROASTED BEET & SPINACH SALAD

*Spinach, Roasted Gold & Purple Beets, Cherry Tomatoes, Goat Cheese,
Bacon Vinaigrette \$14*

Entrées

FILET MIGNON DUO

*5 oz Filet Mignon with Port & Black Pepper Reduction,
5 oz Filet Mignon with King Crab & Béarnaise Sauce,
Twice-Baked Potato \$59*

DRY-AGED NEW YORK STRIP

14 oz, 28-Day Dry-Aged \$64

BRAISED SHORT RIB

*Short Rib, Port Reduction, Heirloom Carrots, Fingerling Potatoes,
Cipollini Onions \$57*

LOBSTER-BASIL STUFFED SHRIMP

Cajun Beurre Blanc, Chives \$49

Sides

GARLIC-HORSERADISH MASHED POTATOES

Fresh Parsley \$12

KING CRAB GNOCCHI

Jalapeño Cheese Sauce, Parmesan, Chives \$18

Sommelier Holiday Features

DECOY CHARDONNAY

\$14 Glass | \$45 Bottle

GOLDENEYE PINOT NOIR

\$33 Glass | \$130 Bottle

DUCKHORN VINEYARDS CABERNET SAUVIGNON

\$26 Glass | \$85 Bottle

DECOY LIMITED ALEXANDER VALLEY MERLOT

\$15 Glass | \$65 Bottle