



SUNDAY SPECIALTIES

PRIME RIB DINNER - 12 oz. & 16 oz. - \$80/\$90

Served with Yorkshire Pudding

(Pair with St. Francis "Old Vines," Sonoma County, Zinfandel \$12 - glass / \$48 - bottle)

Choice of:

Caesar Salad or Clam Chowder

Choice of:

Cream Spinach or Garlic Herb Heirloom Carrots

Choice of:

Baked Potato or Whipped Potato

Dessert Choice of:

Cherries Jubilee or Bananas Foster

Prepared and Served Tableside

CIOPPINO DINNER FOR 2 - \$165

(Pair with Thomas Schmitt Piesporter Goldtröpfchen, "Spätlese" Riesling, Mosel Germany \$12 - glass / \$48 - bottle)

Includes:

Half Dozen Oysters, Tableside Caesar Salad,
Cioppino For Two with Sourdough Bread and Linguini

Dessert Choice of:

Cherries Jubilee or Bananas Foster

Prepared and Served Tableside

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Parties of 6 or more will have 18% Service Charge Added.