

Friday Night Dinner for Two

\$99 per couple

First Course

Choose an Appetizer to Share

wild mushroom crostini

seasoned goat cheese, sautéed wild mushrooms, bourbon onions and blue cheese beurre blanc on garlic crostini's

fried east coast oysters

yucca chip, mango salsa, jalapeno crème fraiche, micro cilantro

spinach & artichoke dip

creamy spinach and artichoke dip served with crostinis and yucca chips

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

Second Course

Choose a Salad or Soup

harvest salad

golden beets, roasted pepitas, tri-color carrots, quinoa, arugula, kale, pomegranate vinaigrette

julius caesar salad

crisp romaine lettuce, garlic herb croutons, parmesan crisp, caesar dressing

sweet potato soup

sweet potato blended with cream, garlic crème fraiche, fried sage

crab bisque

intense crab stock blended with fresh cream and topped with sherry crème fraiche and lump crab

Main Course

Choose from Filet Mignon or New York Strip with Your Choice of Accompaniment

lump crab cake

seared crab cake topped with citrus hollandaise

pacific halibut

pan seared with sage brown butter

walnut scallops

walnut crusted scallops with caramel apple beurre blanc and candied pancetta

bruleed brie & honey

veal demi-glace, bruleed triple cream brie, truffle honey drizzle

All Entrees Served with Garlic Mashed Potatoes & Steamed Asparagus

Featured Drinks

Madtree Happy Amber \$6

North Coast Pilsner \$6

Stump Jump Shiraz \$10

Priest Ranch Grenache Blanc \$12

Harvest Pear Cocktail \$10

Jag's
STEAKS & BARBECUE