

THE
BROILER
steak & seafood

JOIN US FOR A BROILER
WINE DINNER

FEATURING WINE SELECTIONS FROM KENDALL JACKSON

Thursday, February 18 | 5PM

\$50 per guest

1ST COURSE, CHOICE OF:

Baby spinach salad with pine nuts, raisins, apples and shallots served with toasted ricotta baguette

-or-

Cannellini salad, fresh tomato, mushrooms, shallot, balsamic and warm parmesan polenta

KJ VINTNERS RESERVE RIESLING

INTERMEZZO

Lemon sorbet, candied oranges

2ND COURSE, CHOICE OF:

Baked seafood gratin, prawns, scallops, clams, mussels, béchamel and bread crumbs

-or-

Oven roasted clams, herb stuffing, parmesan, whole roasted garlic

HIGHLAND ESTATES CAMELOT CHARDONNAY

3RD COURSE, CHOICE OF:

Tenderloin of beef, Brie cheese, red grapes, red onion and artichoke

-or-

Colorado lamb chop, Robert sauce and baked onion tart

KJ GRAND RESERVE CABERNET SAUVIGNON

4TH COURSE, CHOICE OF:

Baked chocolate cake, raspberry ganache served with whipped cream

-or-

Carnegie cheesecake, caramel lace cookies

KJ LATE HARVEST CHARDONNAY

MAKE YOUR RESERVATION TODAY, PLEASE CALL 432.7743

MUST BE 21 YEARS OF AGE OR OLDER. MANAGEMENT RESERVES ALL RIGHTS.