



# DINNER FOR TWO SPECIAL

August 1-31 | 115 per twosome

## FIRST COURSE

TO SHARE

### CRAB CAKES

Old Bay remoulade, shaved radish salad

## SECOND COURSE

INDIVIDUAL SERVING

### SEASONAL GREENS

shaved summer vegetables, mustard dressing

## THIRD COURSE

SELECT ONE PER PERSON

WE SERVE THE VERY BEST: CERTIFIED ANGUS BEEF® BRAND

### ROASTED PRIME RIBS OF BEEF, CALIFORNIA CUT

mashed potatoes, Yorkshire pudding

### BLACKENED SALMON

sweet corn, vadouvan curry, cucumber, jalapeno

### SUMMER CORN RISOTTO

charred corn, shiso, charred lime

## SIDES

SELECT ONE PER PERSON

### CREAMED SPINACH

with bacon

### CREAMED CORN

rich and creamy

## DESSERT

INDIVIDUAL SERVING

C.C. BROWN'S HOT FUDGE SUNDAE

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## FEATURED BEVERAGES

6 OZ | 9 OZ | BTL

### SILVER OAK CABERNET SAUVIGNON

Alexander Valley

36 | 51 | 143

### TWOMEY PINOT NOIR

Russian River Valley

27 | 38 | 105