

“By the Bay Nights”

A coastal prix-fixe — perfect for unwinding and reconnecting.

3-Course Dinner

\$32 per person

Optional Wine Pairing: \$15 per person

(3oz pour thoughtfully paired with each course)

Start the Evening

Choice of One

New England Clam Chowder – Creamy and comforting, with tender clams and savory herbs.

Paired with Val D'Oca Prosecco — crisp, bright, and a touch of celebration.

House Garden Salad – Fresh greens, seasonal vegetables, and house vinaigrette.

Paired with Rococo Chenin Blanc — floral, smooth, and refreshingly balanced.

Savor the Moment

Choice of One Entrée

Petite Filet Mignon – 4oz prime filet, garlic mashed potatoes, and grilled asparagus.

Paired with Ancient Peaks Cabernet — rich, bold, and beautifully structured.

Skirt Steak with Chimichurri – Sliced, marinated steak with house-made chimichurri, roasted garlic potatoes, and grilled vegetables.

Paired with Catena Malbec — lush, vibrant, and full of depth.

Mediterranean Herb Chicken – Marinated 6oz chicken breast, garlic mash, and grilled vegetables.

Paired with Ferrari-Carano Chardonnay — smooth, elegant, and lightly oaked.

Scampi Primavera – Shrimp scampi tossed with pappardelle pasta and fresh herbs.

Paired with Kim Crawford Sauvignon Blanc — crisp, tropical, and lively.

Sweet Finish

Choice of Dessert

Lime Margarita Bar – Bright and tangy with a hint of sea salt zest. Description...

Mini Monster – Decadent, share-worthy, and just the right size to end on a smile. Description...

Paired with Veuve Du Vernay Ice — Fruity and Sweet.