

INCLUDES A BOTTLE OF "WINE OF THE MONTH" FOR EVERY TWO PEOPLE** | 4PM-11PM

First Course (choose one)

PORK & FIGS Portabella Mushrooms Filled with Ground Pork & Boursin Stuffed Baked Figs with a Port Wine Reduction SEAFOOD CELEBRATION Grilled Shrimp on Crostini, Lump Crab Taco, & Lobster Bisque

RATATOUILLE AU GRATIN Zucchini, Squash & Peppers simmered with Tomatoes & Glazed with Parmesan Cheese Crust

CHILLED SHRIMP COCKTAIL With Cocktail & Louise Rose Sauces

Second Course (choose one)

WILD MUSHROOM BISQUE EN CROUTE

CHILLED ASPARAGUS & CAMPARI TOMATO SALAD With Golden Balsamic Vinaigrette

PEAR WITH STRAWBERRIES & SPINACH SALAD With Warm Balsamic & Bacon Vinaigrette, Goat Cheese Crostini

Third Course (choose one)

SURF & TURF 60z. Broiled Filet of Beef with Two Lightly Breaded Grilled Shrimp, Merlot Demi & Lemon Butter Sauce

SEA BASS NOUVELLE Pan Seared with Lump Crab, Teardrop Tomatoes, Champagne Cream Sauce & Topped with Gold Caviar

CHICKEN WELLINGTON Free Range Chicken Breast Baked with Spinach & Mushrooms in a Pastry Crust On a Madeira Reduction

BROILED FILET MIGNON 8 oz. Beef Tenderloin with Béarnaise

BLACKENED RIB EYE 12oz Dry-Aged Beef Chipotle Spiced & Pan Seared. Served with BBQ & Plum Sauces, Topped with Sautéed Mushrooms

All Third Course Entrées Served with Your Choice of Creamed Yukon Gold, Baked Potato or Chateau Potatoes & Green Beans

Fourth Course (choose one)

A SILVERADO FAVORITE Sugar Dusted Beignets, Vanilla Bean Ice Cream & Warm Melba Sauce

ALMOND CAKE JUST LIKE MOTHER MADE Moist Almond Cake with Orange Cream Filling & Frangelico Whipped Cream

FRESH STRAWBERRIES WITH DRAMBUIE WHIPPED CREAM In a Brandy Snap Basket

A WALK IN THE "BLACK FOREST" Rich Chocolate Brownie, Bing Cherries in Cherry Brandy & Black Cherry Ice Cream

TEA OR COFFEE

Regular Menu Not Available