

TABLESIDE TUESDAY

ALL-IN 3 COURSE PRIX FIXE
ADD WINE PAIRING

- STARTER -

CAESAR SALAD

TABLE SIDE DRESSED ROMAINE HEARTS, SHAVED PARMESAN CHEESE,
SOURDOUGH CROUTONS, MARINATED ANCHOVIES

- ENTRÉE -

STEAK DIANE

FILLET MIGNON WITH FLAMBÉED MUSHROOM SAUCE,
GARLIC WHIPPED YUKON MASH, AND GLAZED ROOT VEGETABLES

- DESSERT -

CHEESECAKE

FLAMBEED BANANA FOSTER AND CARAMEL SAUCE

- WINE PAIRING -

LIGHT BODIED

STARTER

NICOLAS FEUILATTE NV
BRUT CHAMPAGNE

ENTRÉES

2021 JUSTIN CABERNET SAUVIGNON

DESSERT

TAYLOR FLADGATE 10 YEAR TAWNY PORT

FULL BODIED

STARTER

2021 FLOWERS PINOT NOIR

ENTRÉES

2022 CAYMUS-SUISUN WALKING
FOOL RED BLEND

DESSERT

GRAHAM'S 20 YEAR TAWNY PORT

EXECUTIVE CHEF: MUFEED ALI | GENERAL MANAGER: MAI LEE VELASQUEZ

SR Prime
STEAKHOUSE