

TABLESIDE TUESDAY

ALL-IN 3 COURSE PRIX FIX
ADD WINE PAIRING

- STARTER -

CAESAR SALAD

CLASSIC CAESAR DRESSING PREPARED TABLESIDE TOSSED WITH BABY ROMAINE, SHAVED PARMESAN, HOUSEMADE SOURDOUGH CROUTONS, & TOPPED WITH MARINATED WHITE ANCHOVIES.

A LA CARTE PRICING

- ENTRÉE -

BEEF WELLINGTON

PRIME BEEF TENDERLOIN WRAPPED WITH MUSHROOM DUXELLES, PROSCIUTTO, AND FLAKEY PUFF PASTRY. SERVED WITH CELERY ROOT POTATO PUREE, MOREL MUSHROOMS, BLISTERED CHERRY TOMATOES, AND FINISHED WITH PORT WINE DEMI SAUCE.

A LA CARTE PRICING

- DESSERT -

BAKED ALASKA

CHOCOLATE BROWNIE, VANILLA ICE CREAM, MIXED BERRY COMPOTE, HAZELNUT CRUMBLE, ITALIAN MERINGUE.

A LA CARTE PRICING

- WINE PAIRING -

LIGHT BODIED

STARTER

NICOLAS FEUILLATTE 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

GENERAL MANAGER: LAUREN CROWLEY | EXECUTIVE CHEF: MUFEED ALI

SRPrime
STEAKHOUSE