



Wednesday Date Night



Featuring a bottle of wine, starter to share, choice of two entrees & dessert to share for \$90 for two

WINE CHOICE OF ONE

CABERNET SAUVIGNON

MERLOT

SAUVIGNON BLANC

CHARDONNAY

STARTER CHOICE OF ONE

SHRIMP TEMPURA

Served with honey lime aioli & candied walnuts

CRISPY CAULIFLOWER

Roasted Cauliflower, Thai Chili sauce

PISTACHIO & APPLE

Spring mix, pistachios, granny smith apples, Bleu cheese, balsamic vinaigrette

AVOCADO CHOP

Red leaf, romaine, cucumber, tomato, mozzarella & Romano cheese, bacon, pepperoncini, avocado red wine vinaigrette

ARANCINI

Risotto, fontina cheese, panko breading, house marinara, crispy prosciutto, Parmesan cheese

CRAB CAKES

Served with an Old Bay Tzatziki sauce

ENTRÉES CHOICE OF TWO

RIGATONI & ITALIAN SAUSAGE

Italian sausage, fresh basil, cherry tomatoes, asiago cream sauce

CHICKEN PICCATA

Chicken breasts, white wine lemon butter sauce, capers, house vegetables, mashed potatoes

12 OZ BLACKENED RIBEYE

Crispy smashed Parmesan potatoes, mushroom medley

SPICY CHICKEN RAVIOLI

Housemade & stuffed, roasted chicken, fontina cheese, shaved Parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

BLACKENED GROUPER

Mushrooms, spinach, multigrain rice blend; topped with roasted red pepper sauce

SHRIMP CONCASSE

Sautéed shrimp, angel hair pasta, tomatoes, basil, Chardonnay wine sauce

8 OZ. FILET

Crispy smashed Parmesan potatoes, house vegetables, Cabernet Sauvignon Demi glaze

PENNE ASPARAGUS

Asparagus, shiitake mushrooms, tomatoes, pesto, Parmesan cheese, toasted pine nuts

ADD SHRIMP \$16 SALMON \$16 CHICKEN \$5 SCALLOPS \$18

DESSERT CHOICE OF ONE

HOUSE-MADE TIRAMISU

FISHBONE'S KEY LIME PIE

SEASONAL CREME BRULEE

CHOCOLATE LASAGNA

ONE DISCOUNT MEAL PER PERSON. DINE IN ONLY. NO SUBSTITUTIONS. VALID ONLY ON WEDNESDAY 4PM TO CLOSE. SELECTIONS MAY CHANGE AT ANY TIME AND SUBJECT TO AVAILABILITY. NOT VALID WITH ANY OTHER PROMOTION, SPECIAL, DISCOUNTS, OR ON HOLIDAY. PROMOTION SUBJECT TO END AT ANY TIME.



Update Your Date Night Experience



Featuring a discounted upgrade options.

See a wine on our Wine List not listed below; ask your server!

ANZIANO

PINOT GRIGIO
\$10

Italy

IMAGERY

PINOT NOIR
\$12

California

SAN ANGELO

PINOT GRIGIO
\$15

Italy

ERATH

PINOT NOIR
\$15

Oregon

CALCU

SAUVIGNON
BLANC
\$15

Chile

ANDREW

CABERNET
SAUVIGNON
\$18

Paso Robles, CA

KIM CRAWFORD

SAUVIGNON BLANC
\$22

Marlborough, NZ

CHATEAU ST MICHELLE

CABERNET SAUVIGNON
\$22

Columbia Valley, WA

CAMBRIA

CHARDONNAY
\$14

Santa Maria Valley, CA

TORTOISE CREEK

ZINFANDEL
\$10

Santa Maria Valley, CA

SONOMA CUTRER

CHARDONNAY
\$24

Russian River, CA

KLINKER BRICK

ZINFANDEL
\$22

Russian River, CA

EOLA HILLS

RIESLING
\$12

Washington

BODINI

MALBEC
\$12

Mendoza, Argentina

MOVENDO

MOSCATO
\$10

Italy

BARONE RICASOLI

CHIANTI
\$10

Tuscany, Italy

CONUNDRUM

RED BLEND
\$15

California

DONNA LAURA

CHIANTI RISERVA
\$14

Tuscany, Italy

HAPPY HOUR SPECIALS

Lunch Restaurant Happy Hour 1 pm - 4 pm: \$2 off ALL Wine Glass Pours

BAR ROOM ONLY Happy Hour 4 pm - 6 pm: \$2 off ALL Menu Martini's & Cocktail's