

# ♥ Wednesday Date Night ♥

Featuring a bottle of wine, starter to share, choice of two entrees & dessert to share for \$80 for two

## WINE

### CHOICE OF ONE

CABERNET SAUVIGNON

MERLOT

SAUVIGNON BLANC

CHARDONNAY

## STARTER

### CHOICE OF ONE

#### FRIED CALAMARI

Steak Cut, fried golden brown, served with house marinara

#### ROASTED CALIFLOWER DIP

Crumbled cauliflower, fontina cheese, cream cheese, roasted garlic, served with crostinis and carrot chips

#### 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

#### OLIVE PATTIES

Olive patties with walnuts, marinara, parmesan

#### CRAB CAKES

Served with an Old Bay Tzatziki sauce

## ENTRÉES

### CHOICE OF TWO

#### PAN SEARED KAMPACHI (\$15 UPCHARGE TO DATE NIGHT)

Served on a bed Cauliflower rice and kalamata olives. Topped with Mediterranean salsa and crumbled Feta cheese

#### HALF DUCK CONFIT (\$15 UPCHARGE TO DATE NIGHT)

Topped with a red wine reduction and served with roasted Brussel sprouts and mashed potatoes

#### RIGATONI & ITALIAN SAUSAGE

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

#### CHICKEN PICATTA

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

#### 12 OZ RIBEYE

Crispy smashed Parmesan potatoes, mushroom medley

#### CHICKEN MARSALA

Pan-seared chicken breasts, mushrooms, marsala-demi sauce, mashed potatoes, house vegetables

#### 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

#### VEGETABLE RISOTTO

Brussel sprouts, carrots, zucchini, and spinach, parmesan

ADD SHRIMP \$14 SALMON \$14 CHICKEN \$4 SCALLOPS \$18

## DESSERT

### CHOICE OF ONE

HOUSE-MADE TIRAMISU

FISHBONE'S KEY LIME PIE

SEASONAL CREME BRULEE

CHOCOLATE CAKE

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  
\$8

*Italy*

## **SAN ANGELO**

PINOT GRIGIO  
\$15

*Italy*

## **CALCU**

SAUVIGNON  
BLANC  
\$10

*Chile*

## **KIM CRAWFORD**

SAUVIGNON BLANC  
\$22

*Marlborough, NZ*

## **CAMBRIA**

SAUVIGNON BLANC  
\$10

*Santa Maria Valley, CA*

## **SONOMA CUTRER**

CHARDONNAY  
\$22

*Russian River, CA*

## **EOLA HILLS**

RIESLING  
\$10

*Washington*

## **MOVENDO**

MOSCATO  
\$10

*Italy*

## **CONUNDRUM**

RED BLEND  
\$15

*California*

## **IMAGERY**

PINOT NOIR  
\$11

*California*

## **ERATH**

PINOT NOIR  
\$15

*Oregon*

## **7 CELLARS**

CABERNET  
SAUVIGNON  
\$12

*Paso Robles, CA*

## **CHATEAU ST MICHELLE**

CABERNET SAUVIGNON  
\$22

*Columbia Valley, CA*

## **TORTOISE CREEK**

ZINFANDEL  
\$10

*Santa Maria Valley, CA*

## **KLINKER BRICK**

ZINFANDEL  
\$22

*Russian River, CA*

## **BODINI**

MALBEC  
\$10

*Mendoza, Argentina*

## **BARONE RICASOLI**

CHIANTI  
\$10

*Tuscany, Italy*

## **DONNA LAURA**

CHIANTI RISERVA  
\$15

*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**