

Y O L O  
Y O U O N L Y L I V E O N C E

## *Best of Summer*

3 COURSE PRIX FIXE MENU  
MONDAY - THURSDAY 5PM TO 7:30PM  
\$35 PER PERSON

---

### STARTERS

(Choose one)

#### MEATBALL SLIDERS

Tomato Gravy, Arugula, Ricotta

#### GRILLED ARTICHOKE

Lemon Aioli Dipping Sauce

#### CHOPPED SALAD

Seasonal Vegetables, House Vinaigrette

#### SZECHUAN CALAMARI

Garlic Chili Sauce, Peanuts, Sesame

#### GREEK HORIATIKI SALAD

Vine Ripe Tomato, Cucumber, Feta,  
Onion, Herbs, Kalamata Olives

### ENTRÉE

(Choose one)

#### SCOTTISH SALMON

Arugula, Shaved Fennel,  
Shallot-Citrus Vinaigrette, Pecans

#### ROTISSERIE CHICKEN

Marinade Crusted Herbs, Braised Savoy  
Cabbage, Pancetta, Cumin Carrots, Herb Jus

#### LINGUINE CARBONARA

Pancetta, Garlic,  
Pecorino Locatelli, Poached Egg

#### SEARED RARE TUNA SALAD

Asian Noodles, Mango, Avocado, Peanuts

#### HERB CRUSTED FLAT IRON STEAK

Arugula, Roasted Corn,  
Grape Tomatoes, Ricotta Salata

### DESSERT

(Choose one)

#### BERRY YOGURT CHEESECAKE

#### CHOCOLATE LAVA CAKE

#### FRESH BERRIES

#### ICE CREAM SANDWICH

## WINES

(Bottles offered at 50% OFF)

PINOT GRIGIO

Da Vinci / Italy

\$39

PINOT GRIS

Willamette Valley Vineyard / Oregon

\$49

SAUVIGNON BLANC

New Harbor / New Zealand

\$35

SAUVIGNON BLANC

St. Supery / Napa

\$49

CHARDONNAY

Columbia Winery / Washington

\$32

CHARDONNAY

Silverado / Napa

\$59

CHARDONNAY

Pine Ridge Dijon Clone / Carneros-Napa

\$79

PINOT NOIR

Belle Glos "Meiomi" / California

\$49

MALBEC

Diseno / Mendoza Argentina

\$36

MERLOT

Alexander Valley Vineyards / California

\$42

CABERNET

Louis Martini / Sonoma

\$39

CABERNET

De Lyeth / Sonoma

\$45

CABERNET

Beringer "Knight's Valley" / Sonoma

\$49

BLEND

St. Francis "Red Splash" / California

\$48

BLEND

Stratton Lumus "The Riddler" / Napa

\$54