

FEBRUARY
JAZZ DINNER

1st Course

choice of

House Salad

With Balsamic Vinaigrette

or

Bruschetta

2nd Course

choice of

Shrimp Scampi

Succulent Shrimp in a Garlic and

Lemon Infused Butter Sauce

Tossed with Fettuccine

Chicken Roulade

Lightly Breaded Chicken Breast Stuffed with
Roasted Tomato, Spinach and Boursin Cheese

Served with Mashed Red Potatoes & Carrots

Pork Medallions

Tender Pork Medallions with a

Savory Mushroom Cream Sauce

Served with Wild Rice and Asparagus

3rd Course

choice of

Ultimate Chocolate Cake

or

Cookies & Cream Cheesecake

\$45 Per Person

Plus Tax & 20% Gratuity

Whites

Chardonnay	Glass/ Bottle	
La Crema, Russian River Valley	80	
Bravium, Russian River Valley	15 50	
19 Crimes, Australia	11 37	
Pinot Grigio		
Gabbiano, Italy	13 45	
Santa Marina, Italy	10 34	
Sauvignon Blanc		
Langlois Chateaux Sancerre, France	69	
Matua, New Zealand	12 40	
Joel Gott, CA	10 34	
Alternate Whites		
La Jolie Fleur De Mer, Cotes de Provence	13 45	
Fritz De Katz Riesling, Germany	11 37	

Reds

Cabernet	Glass/ Bottle
Jackson Estate, Alexander Valley	80
Seaglass, Paso Robles. CA	16 60
Juggernaut, CA	13 45
Gnarly Head, CA	11 37
Merlot	
Chateau St. Michelle, Columbia Valley, W	14 47
Comtesse De Malet Roquefort, Bordeaux	11 37
Pinot Noir	
Diora, La Petite Grace, Monterey	15 50
J Lohr, Monterey, CA	13 45
Malbec	
La Posta, Mendoza, AG	11 37
Alternate Reds	
Saldo Zinfandel by The Prisoner, CA	70
Castillo D'Abola Chianti, Italy	35
Caparzo Sangiovese, Tuscany	12 40
Silk & Spice Silk Route, Red Blend CA	11 37

Sparkling & Champagne

	Glass/ Bottle		Bottle
G.H. Mumm Grand Cordon Brut, France	100	Louis Pedrier, France	12 (split)
J Vineyards Cuvee, CA	60	Santa Marina Prosecco, Italy	10 (split)
Gruet Demi Sec "Sweet Jolie", NM	30	Franzie & Cratzie Rose, Italy	10 (split)
Bulletin Place Moscato, Australia	11 37		

Ask About our \$8.50 Crane Lake House Wine Selections

House Cocktails

Lakeside Sunset

Bacardi Rum and Rumhaven Coconut Rum Layered with Pineapple Juice, Grenadine and Blue Curacao to Mimic Our Unbeatable Sunset Views

Americano

A Light and Refreshing 1860's Era Cocktail Made with Select Apertivo, Sweet Vermouth and Club Soda

French 75

Tanqueray Gin Shaken with Simple Syrup and Fresh Lemon Juice, Topped with Champagne.
 This Classic Cocktail will Transform the 2020's to the Roaring 1920's

Stinger

Courvosier Cognac Shaken with Crème de Menthe and Served Up. This Cocktail was Created in the Late 1800's and Made Popular During Prohibition

Lakeside Breeze

Titos Vodka with Fresh Muddled Cucumber, Peach Schnapps and Tonic. Perfect for Enjoying the Afternoon Lakefront Breeze

Lakeside Collins

Created in London in the Early 1800's, also known as the "John Collins". We Combine Makers Mark Bourbon with Fresh Lemon Juice, Simple Syrup and Club Soda

Domestic Beers 5.50

Budweiser - Bud Light - Michelob Ultra - Amber Bock - Becks N/A

Specialty Beers 6.00

Shock Top - Stella Artois - Landshark - Amstel Light - Bold Rock Cider - Heineken

Craft Beers 6.50

Kona Longboard - Murphys Stout - Goose Island IPA