

Tabor for Two

\$50 DINNER FOR 2

— FRIDAY SPECIAL —

Choose 2 Entrées + Choice of Soup or House Salad

BRAISED LAMB SHANK

Slow-roasted lamb shank braised in Pinot Blanc, herbs, and seasonings. Served with parmesan risotto and seasonal vegetable.

SUGGESTED PAIRING: Syrah

RASPBERRY CHICKEN

Pecan-crusted chicken breast, topped with our house-made raspberry sauce and chopped pecans. Served with garlic mashed potatoes and a seasonal vegetable.

SUGGESTED PAIRING: Rosé

6oz SIRLOIN

Served with garlic mashed potatoes and seasonal vegetable.

SUGGESTED PAIRING: Cabernet Sauvignon

BUTTERNUT SQUASH RAVIOLI

Sweet butternut squash ravioli, spinach, and mushrooms, sautéed in a sage and garlic butternut cream sauce. Served with garlic bread.

SUGGESTED PAIRING: Sauvignon Blanc

PAN-SEARED RAINBOW TROUT (GF)

Searched rainbow trout, topped with lump crab meat, capers, and finished with a lemon beurre blanc sauce. Served with roasted fingerling potatoes and a seasonal vegetable.

SUGGESTED PAIRING: Chardonnay

DAILY SPECIALS

THURSDAY

SURF & TURF

6oz sirloin topped with a Tabor Hill Merlot demi-glace, paired with a 4-5oz North Atlantic lobster tail. Served with garlic mashed potatoes and a seasonal vegetable. 30

SATURDAY

PRIME RIB

Slow-roasted, seasoned Black Angus prime rib. Served with garlic mashed potatoes and a seasonal vegetable. 35

SUNDAY

BRUNCH BUFFET

Brunch dishes include Eggs Benedict, omelettes, prime rib, and weekly chef's selections. Bloody marys and Mimosas are available for purchase along with our regular cocktail menu.