



STEAK & SEAFOOD

SONOMA DINNER MENU

STARTER

Choice of
George's Ahi Tuna Tartare

Crispy Calamari
Lemon, Garlic, Basil Aioli

SALADS

Choice of
Boca Salad
Organic Field Greens, Caramelized Walnuts, Gorgonzola Cheese
and Aged Sherry Vinaigrette

Classic Caesar Salad
Romaine Lettuce, Garlic Croutons, Shaved Aged Parmesan

MAIN COURSE

Choice of
Filet Mignon
Hard Wood Grilled served with Green Peppercorn Sauce, Boca Baked Potato,
Seasonal Vegetables

Pacific Red Snapper
Hard Wood Grilled, Boca Spiced Rub, Peruvian Lima Bean Cassoulet, Lemon Chimichurri Butter and Seasonal
Vegetables

Leg of Lamb
Oven Roasted, Raspberry-Mint Demi Glace,
Yukon Gold Mashed Potatoes, Seasonal Vegetables

DESSERT

Choice of
Butterscotch Pudding

Dulce de Leche Ice Cream
Hot Fudge Cake, Chocolate Sauce
\$70

Cocktail and beverage service not included

Tax 9.5% and 19% gratuity will be added