

Michael Alberini's Restaurant & Wine Shop

Flame Grilled Oysters \$11

4 jumbo Chesapeake oysters flame grilled and basted with roasted garlic and bacon compound butter.

Fall Persimmon Salad 4/6

Mixed field greens with fresh sweet persimmon and tart cherries, blue cheese and candied walnuts tossed in our house balsamic vinaigrette.

Snapper Taco \$9

Tempura battered red snapper, thai peanut slaw, srirachi, cilantro and sesame.

Pan Seared Scallops \$30

Pan seared atop wild rice with a lump crab and sundried tomato butter sauce. (Suggested Wine Pairing: Osso Anna Chardonnay)

Prime Organic Pork Chop \$27

The most tender and well marbled pork flame grilled and brushed with a bourbon and brown sugar glaze with crispy onion straws. (Suggested wine Pairing : Rattlesnake Zinfandel)

Wagyu Ribeye \$49

12oz hand cut of the finest American kobe beef flame grilled, brushed with roasted garlic butter atop whipped yukon gold potatoes. (Suggested Wine Pairing : The Sentinel)