



DINNER FOR TWO SPECIAL

AUGUST 1-31 | 109 PER TWOSOME

FIRST COURSE

TO SHARE

Crab Avocado
LUMP CRAB, WATERCRESS

SECOND COURSE

INDIVIDUAL SERVING

The Famous Original Spinning Bowl Salad
SPINACH, ROMAINE, ICEBERG,
SHOESTRING BEETS, CROUTONS,
EGG, VINTAGE DRESSING

THIRD COURSE

CHOICE OF ONE PER PERSON

Roasted Prime Ribs of Beef
California Cut
MASHED POTATOES, YORKSHIRE PUDDING

Salmon Rockefeller
SAUTÉED SPINACH, SCAMPIED SHRIMP

Marinated Eggplant Steak
RUSTIC RATATOUILLE, OLIVE OIL, SOFT HERBS

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WE PROUDLY SERVE CERTIFIED ANGUS BEEF® BRAND

SIDES

CHOICE OF ONE PER PERSON

Creamed Corn
RICH AND CREAMY

Creamed Spinach
OUR ORIGINAL WITH BACON

Sautéed Spinach
WILTED WITH GARLIC AND OLIVE OIL

FOURTH COURSE

INDIVIDUAL SERVING

C.C. Brown's Hot Fudge Sundae

FEATURED BEVERAGES

6OZ / 9OZ / BOTTLE

Twomey Pinot Noir
BIEN NACIDO VINEYARD
31 / 44 / 123

Silver Oak Cabernet Sauvignon
ALEXANDER VALLEY
40 / 57 / 158