

Dinner for Two - Four Courses ~ \$75 **\*\*Three Course Wine Pairing ~ \$15 per Person, 3oz. Pours.\*\***  
Price not reflective of sales tax and gratuity. Dinner price per person \$37.50. Up to 12 guests ordering from this menu. Odd number may choose between an appetizer or dessert. \*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

### **ACT I - SHARE AN APPETIZER**

Calamari

**\*\*Pine Ridge, Chenin Blanc\*\***

HH Stuffed Mushrooms

**\*\*William Hill, Chardonnay\*\***

Spinach & Artichoke Dip

**\*\*William Hill, Chardonnay\*\***

Steak & Mozzarella Crostini\*

**\*\*Sea Glass, Pinot Noir\*\***

Artichoke Hearts

**\*\*William Hill, Chardonnay\*\***

Clams Diavola

**\*\*Caposaldo, Pinot Grigio\*\***

### **ACT II - SELECT ONE PER GUEST**

Your choice of house recipe dressing: HH Creamy Italian ~ HH Creamy Cheddar Cheese ~ Maytag Bleu Cheese ~ Ranch ~ Honey Mustard ~ Fat Free Italian ~ Warm Bacon Vinaigrette ~ Balsamic Vinaigrette

HH Original House Salad

**\*\*Caposaldo, Pinot Grigio\*\***

Knife and Fork Caesar Salad

**\*\*Charles & Charles, Rose of Syrah\*\***

HH Steak Soup

**\*\*Dona Paula "Estate", Malbec\*\***

Soup du Jour

**\*\*Ask Server\*\***

### **ACT III - SELECT 1 ENTREE PER GUEST**

\*Choice of side dish: ~ Baked Potato(gf) ~ Parmesan Fries ~ Sauteed Spinach (gf) ~ Green Beans with Bacon(gf) ~ Cheddar Ranch Potatoes ~ Broccoli(gf) ~ Mashed Potatoes(gf) ~ Sauteed Portobella Mushrooms(gf) ~ Roasted Red Potatoes(gf) ~ Sauteed Asparagus(gf)

7oz. Filet Mignon\*(gf)

\*Choice of Side  
\*\*Louis M. Martini, Cabernet Sauvignon\*\*

Outlaw Pasta  
Fettuccine, roasted red peppers, broccoli, Alfredo sauce with grilled shrimp or chicken  
\*\*Hogue Cellars, Merlot\*\*

Grilled Lobster Oscar  
crab cake, asparagus, roasted red potatoes and lump crab Bearnaise  
\*\*Franciscan, Chardonnay\*\*

HH 12oz. Prime Rib\*(gf)  
\*Choice of Side  
\*\*Kendall-Jackson "Avant Red", Red Blend\*\*

HH 12oz. Kansas City Strip\*(gf)  
\*Choice of Side  
\*\*Carnivor, Cabernet Sauvignon\*\*

Bacon Wrapped Medallions\*(gf)  
\*Choice of Side  
\*\*Clos du Bois, Merlot\*\*

Grilled Scottish Salmon\*(gf)  
Artichokes, red peppers, red onions, roasted red potatoes and Parmesan cream  
\*\*Sea Glass, Pinot Noir\*\*

HH Hereford House Ribs  
A full slab of pork ribs, house-made BBQ sauce and Parmesan fries  
\*\*Ravenswood "Old Vine", Zinfandel\*\*

#### **ACT IV - SHARE A DESSERT**

Chocolate Tower Cake  
\*\*Ruby Port, 2oz.\*\*

HH Carrot Cake  
\*\*Ruby or Tawny Port, 2oz.\*\*

HH Peach Cobbler A la Mode  
\*\*Tawny Port, 2oz.\*\*

Creme Brulee(gf)  
\*\*Menage a Trois, Moscato, 2oz.\*\*

HH White Chocolate Bread Pudding  
~ Served flambé style \$2 supplement  
\*\*Menage a Trois, Moscato, 2oz.\*\*

Vanilla Cheesecake  
\*\*Menage a Trois, Moscato, 2oz.\*\*