

M · DINE LA

August 14-28th, 2026

Sunday - Thursday 4-10 pm

Friday - Saturday 4-11 pm

Three Course Menu \$75

Wine Pairing \$35

FIRST COURSE

(CHOOSE ONE)

Baby Romaine Caesar Salad
Grana Padano, Croutons

Wild Jumbo Shrimp Cocktail
Traditional Cocktail Sauce

Meatballs
Tomato Sauce, Melted Cheese, Garlic Bread

Charcuterie
Two Items

Wine Pairing

La Caña Albariño, Rías Baixas, Spain 2025

ENTRÉE

(CHOOSE ONE)

Double R Ranch Filet Mignon 6oz
With Chimichurri Sauce

Prime Double R Ranch Ribeye 16oz
Horseradish Cream +\$10

Snake River Farms, American Wagyu Eye of Ribeye 12oz
Garlic Herb Butter +\$25

Wild Ross Sea Chilean Sea Bass (MSC Certified)
Roasted Fingerlings

Wine Pairing Option

Jordan Chardonnay, Russian River Valley, Sonoma, CA 2023
or

Duckhorn Vineyards Cabernet, Napa Valley, CA 2022

DESSERT

(CHOOSE ONE)

Caramel Bread Pudding
Crème Anglaise and Red Sea Salt

Rosen's New York Cheesecake
Strawberry Sauce

Chocolate Cake
Raspberry Sauce, Whipped Cream

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2024

DINE LA COCKTAIL

Margarita Verde
100% Blue Agave Silver Tequila, Agave, Lime,
Cucumber, Basil, Jalapeño & Chili Salt...On Ice +\$9

Dine-in only. Tax and gratuity not included