

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

Parmesan Reggiano, 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

Vanilla Bean Ice Cream, Caramel Sauce, Alaea Red Sea Salt

Rosen's New York Cheesecake

Homemade Whipped Cream, 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