First Course
Hamachi Crudo
Pickled Mango, Sweet Pepper, Cilantro, Sriracha Vinaigrette

Second course
House salad
Field greens, granny smith apples, goat cheese, walnuts, sherry mustard Vinaigrette

Entree
Surf N’ Turf - Filet Mignon, Lobster, Gnocchi, Asparagus, Champagne Truffle Sauce

Fourth Course
Warm Butter Cake - Fresh Berries, Vanilla Bean Ice Cream, Raspberry Sauce

$55 Plus Tax/Person

Specialty Cocktails (optional)
OP Old Fashioned – Russel’s Reserve 10 Year Private Barrel Pick, Aperol, Angostura Bitters $30/four cocktails
Cucumber Gimlet - Bombay Sapphire Gin, Muddled Fresh Cucumber, Simple Syrup, Hand Squeezed Lime $30/four cocktails

Featured Wines by the bottle
Chardonnay, Waugh Cellars, Russian River Valley 2018 $40
OP Signature Red Blend, Trefethen Family Vineyards, 2017 $40

Call (813) 490-5288 for pickup arrangements