

Rinie's

Kitchen & Wine Bar

Feature Menu

Five Course Dinner for
\$34.99

Dinners will be served as a five course meal, including an appetizer, salad, soup, entrée, and dessert.

Appetizers

Fried Calamari
Tempura Fried Shrimp
Crab Cake
Hummus

Salads

House Spring Mix with Balsamic Vinaigrette Dressing
Caesar Salad

Soups

Chicken Tortilla Soup
Creamy Asparagus Soup

Entrées

Ten Ounce New York Strip with Mashed Potatoes
Chicken Parmesan with Angel Hair Pasta in Marinara Sauce
Pan-Fried Tilapia with Julian Style Vegetables over Mashed Potatoes
Penne Pasta in Creamy Marinara Sauce with Portabella Mushrooms

Dessert

Cheesecake
Chocolate Cake

Add to Your Salad or Entrée

Any Combination of the Following:

Skewer of Grilled Shrimp - \$8
Lobster Tail - \$15
Four Ounce Beef Tenderloin Medallion - \$17
Fried Goat Cheese - \$4
Strips of Baked Chicken Breast - \$5
Brie - \$10
Pan Seared Salmon - \$10
Upgrade Your Salad to a Large Salad - \$4
Upgrade Your Cup of Soup to a Bowl - \$4
Add an Extra Side to Your Entrée - \$4

Suggested Wines:

New York Strip - Sterling Napa Valley Cabernet
Chicken Parmesan - Louis Jadot Pinot Noir
Pan-Fried Tilapia - Kendall Jackson Chardonnay
Vegetarian Stir Fry - Plungerhead Red Zinfandel
With Dessert - Rotta Black Monnukka
For More Wine Suggestions, Please Ask Your Server

No Split Plates Please

We Now Take Reservations Online at:
www.rinieskitchenandwinebar.com