



Menu

Friday, August 4, 2017

JAPANESE BLUES NIGHT

Starters

- ~ Two fish and/or vegetable HAND ROLLS prepared by Yoshiki Sakane of Oco Time Restaurant \$10
- ~ Dassai Medium Dry SAKE \$7 3 oz. glass
- ~ Salt & Pepper Calamari \$11
- ~ Meyer Lemon Artichoke Dip \$10

Barbeque Dinner

(Included with ticket.~ Choose one entrée)

Entrées

- ~ Chicken Teriyaki
- ~ Miso Salmon
- ~ Tonkatsu Pork
- ~ Sautéed Veggie Kabab

Salads

- ~ Watermelon & Feta
- ~ Cucumber Salad
- ~ Asian Noodle & Veggies
- ~ Green Salad

Sponsor Wines

- Chacewater Sauvignon Blanc 2016 \$9 gl, \$36 btl
- Chacewater Merlot 2014 \$9 gl, \$32 btl

Dessert

Kemmy's Blackberry Pie a la Mode ~ \$8



Menu

Saturday, August 5, 2017

GERMAN BLUES NIGHT

Starters

- ~ Salt & Pepper Calamari \$11
- ~ Meyer Lemon Artichoke Dip \$10

Barbeque Dinner

(Included with ticket.~ Choose one entrée)

Entrées

- ~ German Sausage Kabobs
- ~ Beer Marinade Chicken
- ~ Honey Mustard Salmon
- ~ Sautéed Veggie Kabab

Salads

- ~ German Potato
- ~ Cabbage & Apple
- ~ Watermelon & Feta
- ~ Green Salad

Sponsor Wines

- Six Sigma Sauvignon Blanc 2014 \$8 gl, \$32 btl
- Six Sigma Cuvée (red blend) 2013 \$7 gl, \$26 btl

Dessert

Kemmy's Blackberry Pie a la Mode ~ \$8



Menu

Sunday, August 6, 2017

SOUTHERN BLUES NIGHT

Starters

- ~ Salt & Pepper Calamari \$11
- ~ Meyer Lemon Artichoke Dip \$10

Barbeque Dinner

(Included with ticket.~ Choose one entrée)

Entrées

- ~ Baby Back Ribs
- ~ Blackened Rock Cod
- ~ Southern Chicken BBQ
- ~ Sautéed Veggie Kabab

Salads

- ~ Cajun Cole Slaw
- ~ Watermelon & Feta
- ~ Potato Salad
- ~ Green Salad

Sponsor Wines

- Brassfield Pinot Gris 2013 \$8 gl, \$34 btl
- Gregory Graham Rosé \$7 gl
- Gregory Graham Grenache 2012 \$10 gl, \$36 btl

Dessert

Kemmy's Blackberry Pie a la Mode ~ \$8