



Lewis
and
Clark's

Wine Dinner Wednesday

September 28th @ 6pm | \$99 per person (Inclusive)

Baked Brie and Fresh Fruit

Paired with Ruffino Lumina Pinot Grigio

Shrimp Scampi with Angel Hair Pasta

Paired with Harken Chardonnay

Pork Kabob topped with an Andouille Sauce
over Rice Pilaf

Paired with Emmolo Merlot

Bleu Cheese Encrusted Petite Fillet served over
Mashed Potatoes with Grilled Vegetables

Paired with Meiomi Cabernet

Mud Pie

paired with Dubuque Coffee