



September 20-24

SummeRay

Wine Bar & Local Eatery

\$40 PER PERSON

WINE

Red Sangria or White Sangria

House prepared with fresh fruit served over ice

FIRST COURSE

Buffalo Chicken Dip

Scratch made Buffalo dip served with seasonal organic veggies & corn tortillas

or

Small Greek Salad

Romaine & iceberg, roma tomatoes, peppers, black olives, cucumber & red onions topped with feta cheese & dill finished with house prepared Greek dressing

SECOND COURSE

Crab Cluster

Dungeness crab cluster seasoned with Old Bay served with melted butter & lemon

or

Belvedere Burger

Turkey Burger prepared with a hint of Buffalo sauce on fresh ciabatta bread topped with white cheddar cheese, lettuce, tomatoes, red onion & roasted peppers finished with stone ground mustard
