



APRIL 4<sup>TH</sup>, 2017  
EXECUTIVE CHEF MATT CRANFILL

## FIRST

OYSTER BAY SAUVIGNON BLANC  
Ginger Teriyaki Chicken, Peruvian Purple Potato Salad,  
Caramelized Pineapple

## SECOND

OYSTER BAY CHARDONNAY  
Panko Breaded Ravioli, Poblano Cream Sauce,  
Deep Fried Muenster Cheese

## THIRD

OYSTER BAY PINOT NOIR  
Pan Seared Duck Breast, Wasabi Soy Gastrique,  
Vegetable Lo Mein

## FOURTH

OYSTER BAY MERLOT  
Mojito Shark Steak Skewer, Chorizo, Bell Pepper Quinoa,  
Paprika Lime Vinaigrette

## FIFTH

FONSECA BIN 27 PORT, PORTUGAL  
Chocolate Mousse, Dark Chocolate Bowl, Fresh Raspberries

RESERVATIONS REQUIRED  
\$75 PER PERSON / \$135 PER COUPLE

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