

Today's Specials

Monday, February 12, 2018

Appetizers

- Sautéed Chorizo with Mussels, White Wine, Scallions and Butter Sauce...9.95
Baby Mixed Greens Salad with Fresh Pears, Gorgonzola Cheese and Caramelized Walnuts with Balsamic Dressing...9.95
Asparagus with Lump Crabmeat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...10.95
Tri-Color Salad – Arugula, Endive, Radicchio, Mandarin Oranges, Strawberries, Toasted Almonds and Goat Cheese
With Honey Balsamic Dressing...9.95
Spinach Salad with Apples, Pecans, Feta Cheese, Dried Cranberries with Maple Vinaigrette...9.95
Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Parmesan Cheese, Tomatoes,
Capers and Red Onions served with Basil Infused Olive Oil...\$11.95

Entrées

- Alaskan King Crab Legs (1 lb.)...36.95
Char-Broiled 22oz. Bone-in Ribeye Steak...32.95
Veal Stroganoff served over Egg Noodles...21.95
Meat Ravioli with Shallots, Mushrooms in a Red Wine Demi-glaze...16.95
Duck Confit – Slowly cooked Half Duck served with Blueberry Sauce...23.95
Braised Lamb Shank with Rosemary, Red Wine and Gorgonzola Cheese Sauce...24.95
Roasted Medallions of Veal Tenderloin wrapped with Bacon and served with Shallots,
Mushrooms and a Madeira Wind Sauce...22.95
Sautéed Filet of Perch Veracruz Style over Parmesan Risotto...19.95
Sautéed Filet of Speckled Trout with Garlic, Tomatoes, Cilantro, White Wine, Butter Sauce...17.95
Sautéed Filet Mignon of Pork Medallions with Shallots, Green Peppercorns and White Wine Sauce...18.95
Sesame Seed Encrusted Filet of Mahi-Mahi served with Scallions, Bell Peppers and Soy Sauce...19.95
St. Louis Style Barbecue Spare Ribs...17.95
Swordfish Steak a la Piccata Style...24.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - \$9.95

Coastal Ridge Chardonnay (California) 2014 - \$8.00
Cadonini Pinot Grigio (Italy) 2016 - \$8.00
Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00
Toasted Head Chardonnay (California) 2015 - \$9.95
Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$10.95

Red Diamond Pinot Noir (California) 2012 - \$8.00
Coastal Ridge Merlot (California) 2014 - \$8.00
Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

32oz Pitcher of Red or White Sangria – \$15.00

Featured Seasonal Beer Old Rasputin Imperial Stout – 7.00