

Today's Specials

Friday, January 12, 2018

Appetizers

- Black Bean and Quinoa Salad with Sweet Peppers, Cilantro, Red Onions and Corn over Arugula with Cilantro Vinaigrette...9.95
- Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...10.95
- Baked Stuffed Mushrooms with Lump Crabmeat topped with Melted Swiss Cheese...9.95
- Spinach Salad with Apples, Pecans, Feta Cheese, Dried Cranberries with Maple Dressing...9.95
- Avocado Salad with Cherry Tomatoes, Cucumber and Fresh Mozzarella over Mixed Greens with a Lemon Parsley Olive Oil dressing...8.95
- Tri-Color Salad – Arugula, Endive, Radicchio, Mandarin Oranges, Apples, Toasted Almonds and Goat Cheese with a Honey Balsamic Dressing...9.95
- Sliced Portobello and Shrimp Sautéed with Shallots, Red Wine Topped with Fresh Mozzarella and Roasted Red Peppers...8.95
- Warm Stuffed Artichoke with Zucchini, Parmesan Cheese, Herbs, Breadcrumbs and Fresh Mozzarella...7.95

Entrées

- Alaskan King Crab Legs (1 lb)...36.95
- Traditional Pot Roast served with Mashed Potatoes and Gravy...19.95
- Sautéed Shrimp and Lobster over Angel Hair a la Vodka...25.95
- Char Broiled Porterhouse Steak (20 oz)...29.95
- Filet of Tilapia a la Francaise...19.95
- Wild Boar Ragu over Pappardelle...21.95
- Sautéed Filet Mignon of Pork Au Poivre...18.95
- Sautéed Filet of Halibut with Garlic, Thyme, Black Olives, Tomatoes and Red Wine...23.95
- Sautéed Monkfish with Shallots, Mushrooms, Marsala Wine and a touch of Tomato Sauce...19.95
- Lamb Sheppard's Pie- Braised Ground Lamb with Vegetables Topped with Browned Mashed Potatoes...19.95
- Coq Au Vin – A classic French preparation of Chicken slowly cooked in Mushrooms and Red Wine...17.95
- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
- Cajun Filet of Branzini with Mango, Corn and Black Bean Salsa...21.95

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
- Coastal Ridge White Zinfandel (California) 2015 - \$8.00
- 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