

# Today's Specials

Saturday, May 25, 2019

## Appetizers

Spring Salad – Baby Kale, Strawberries, Avocado, Goat Cheese, Dried Cranberries and Pistachios  
with Honey Poppy Seed Dressing...10.95

Niçoise Salad – Grilled Tuna with Red Potatoes, Green Beans, Grape Tomatoes, Kalamata Olives,  
Hard Boiled Egg, Onions and Mustard Dressing...11.95

Stuffed Avocado with Lump Crabmeat served with Tomatoes, Capers, Onions and Light Herb Vinaigrette...11.95

Tricolor Salad – Endive, Radicchio and Arugula with Goat Cheese, Strawberries, Oranges, Toasted Almonds  
and Honey Balsamic Dressing...9.95

Baby Mix Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts with Balsamic Vinaigrette...9.95  
Sautéed Chorizo and Shrimp with Onions, White Wine and Demi-glace...10.95

## Entrées

Sautéed Soft Shell Crabs a la Meuniere...28.95

Potato Encrusted Filet of Halibut served with Capers, White Wine and Tomato Sauce...26.95

Pan Seared Jumbo Sea Scallops over Tagliatelle with Peas and Diced Tomatoes in a White Wine, Saffron Cream Sauce...28.95

Shepherd's Lamb Pie – Braised Ground Lamb with Spices and Vegetables topped with Browned Mashed Potatoes...19.95

Portobello Mushroom, Spinach and Mozzarella Ravioli with sautéed Chicken and a Shallot, Marsala Tomato Sauce...19.95

King Crab Legs (1 Lb.) served with Drawn Butter and chilled Mustard Sauce...38.95

Sautéed Wild Boar Sausage with Onions, White Wine and Tomato Sauce over Gnocchi...20.95

Pan Seared Filet of Swordfish Encrusted with Sesame Seeds served with Scallions, Shitake Mushrooms  
and Soy Ginger Sauce...22.95

Sautéed Shrimp and Lobster a la Vodka over Fettuccini...27.95

Short Rib Ravioli with Sautéed Mushrooms, Shallots and a Red Wine Demi-glace...19.95

Sautéed Filet Mignon of Pork with a Medley of Mushrooms, Herbs and Red Wine...19.95

Peppercorn Encrusted Buffalo Top Sirloin Au-poivre...26.95

Char-Broiled Porterhouse Steak (24 oz.)...36.95

## House Wines by the Glass

Valdo Prosecco NV (Italy) 187ml - 9.95

Coastal Ridge Chardonnay (California) 2017 - 8.00

Cadonini Pinot Grigio (Italy) 2017 - 8.00

Zeller Schwarze Katz Riesling (Mosel, Germany) 2017 - 9.00

Toasted Head Chardonnay (California) 2017 - 9.95

Babich Sauvignon Blanc (Marlborough, NZ) 2018 - 10.95

Coastal Ridge White Zinfandel (California) 2016 - 8.00

Red Diamond Pinot Noir (California) 2012 - 8.00

Coastal Ridge Merlot (California) 2015 - 8.00

Coastal Ridge Cabernet Sauvignon (California) 2015 - 8.00

## Featured Draft Beers

Founders Brewing KBS Bourbon Barrel Aged Chocolate Coffee Stout \$13/8oz (12.2 % abv)

Founders Brewing CBS Maple Syrup Bourbon Barrel Aged Chocolate Coffee Stout \$13/8oz (11.7 % abv)