

# ***Today's Specials***

Saturday, July 22, 2017

## ***Appetizers***

- Lobster Bisque...7.95
- Snow Crab Clusters (1lb)...19.95
- Stuffed Avocado with Lump Crabmeat Salad with Tomatoes, Capers and Onions with Herb Vinaigrette...11.95
- Beef Carpaccio – Filet Mignon thinly sliced and served on a bed of Arugula with Shaved Parmesan, Tomatoes, Capers and Red Onions with Basil infused Olive Oil Dressing...10.95
- Warm Stuffed Artichoke with Zucchini, Mozzarella Cheese, Parmesan Cheese, Herbs and Bread Crumbs...7.95
- Asparagus wrapped in Prosciutto with Fresh Mozzarella, Sundried Tomatoes and Roasted Red Peppers...9.95
- Fresh Peach and Avocado Salad over Mixed Greens with Goat Cheese, Toasted Almonds and a Honey Balsamic Dressing...9.95
- Tri-Color Salad with Arugula, Endive, Radicchio, Toasted Almonds, Mandarin Oranges, Apples and Goat Cheese with Honey Balsamic Dressing...9.95

## ***Entrées***

- Alaskan King Crab Legs (1lb)...36.95
- Peppercorn Encrusted White Sturgeon Au Poivre...21.95
- Bacon Wrapped Quail served with Shallots, Mushrooms and Madeira Wine...19.95
- Baked Monkfish with Black Olives, Thyme, Tomatoes, Garlic and Red Wine...18.95
- Roasted Venison Chops with Shallots, Mushrooms Red Wine and Demi Glaze Sauce...24.95
- Chicken and Prosciutto Ravioli with Shallots and Mushrooms in a Marsala Wine Sauce ...16.95
- Pan Seared Sockeye Salmon served over a bed of Steamed Spinach drizzled with a Balsamic Orange Glaze...23.95
- Lamb Stew- tender pieces of Lamb braised with Vegetables, White Wine, Tomato Sauce, served over Egg Noodles...19.95
- Wild Boar Sausage with Garlic, Tomato, Onions and White Wine Served over Tagliolini...17.95
- Potato Encrusted Filet of Corvina with Tomatoes, White Wine, Garlic, Capers Sauce...19.95
- Sautéed Filet of Halibut over Risotto with Provencal Sauce...23.95
- Char-Broiled Porterhouse Steak (22 oz)...33.95

## ***House Wines by the Glass***

- Valdo Prosecco NV (Italy) 187ml - \$9.95
- Coastal Ridge Chardonnay (California) 2014 - \$8.00
- Cadonini Pinot Grigio (Italy) 2015 - \$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 - \$9.95
- Coastal Ridge White Zinfandel (California) 2013 - \$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**