

Today's Specials

Sunday, November 18, 2018

Appetizers

Clams Oreganata – Baked Clams stuffed with Breadcrumbs, Shallots, Herbs and Butter...10.95

Baked Brie in Puff Pastry with Strawberry, Raspberry and Blackberry compote, topped

With toasted Almonds and Honey drizzle...10.95

Roasted Red Beets with Goat Cheese and Pistachios over Arugula with Honey Lemon Vinaigrette...9.95

Stuffed Portobello Mushroom with Spinach, Goat Cheese and Breadcrumbs with Shallots and Red Wine reduction...9.95

Baby Mixed Greens Salad with Caramelized Walnuts, Gorgonzola Cheese and Pears with Balsamic Dressing...9.95

Tri-Color Salad–Arugula, Radicchio, and Endive with Strawberries, Apples and Honey Balsamic...9.95

Asparagus wrapped with Prosciutto, served with fresh Mozzarella, Sun-Dried Tomatoes and a Basil Olive Oil Dressing...10.95

Entrées

Char-Broiled T-Bone Steak (22 oz)...29.95

Shrimp and Lobster a la Vodka Sauce over Tagliatelle...27.95

Meat Ravioli with Sautéed Mushrooms and Shallots in a Red Wine Sauce...18.95

Magret de Canard - Roasted Duck Breast with Shallots, Figs and Balsamic Reduction...21.95

Veal Chasseur – Tender cubes of Veal Braised in White Wine, Herbs and Vegetables served over Egg Noodles...21.95

Petite Elk Osso Bucco–Braised in White Wine, Herbs and Tomato Sauce over Risotto...25.95

Roasted Veal T-Bone Steak (12 oz.) with Shallots, Oyster Mushrooms, Red Wine, Demi glaze...24.95

King Crab Legs (1 lb.) served with Homemade Mustard Sauce and Drawn Butter...38.95

Pan seared Organic Irish Salmon served with White Truffle Butter Cream Sauce over Spinach Fettucini...23.95

Wild Boar Sausage Sautéed with White Wine, Tomato, Onions and Herbs over Fettuccine...20.95

Filet of Arctic Char Cajun Style served with Mango, Corn and Black Bean Salsa...23.95

Sautéed Monkfish with Shallots, Mushrooms, Marsala Wine and Tomato Sauce...21.95

Potato encrusted Filet of Perch with Garlic, Capers, White Wine and Tomato Sauce...19.95

Traditional Pot Roast served with Mashed Potatoes and Gravy...21.95

Duck Confit- Roast Half of Duck served with a Blueberry Sauce...23.95

House Wines by the Glass

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

Coastal Ridge Chardonnay (California) 2015 - \$8.00

Cadonini Pinot Grigio (Italy) 2016 - \$8.00

Zeller Schwarze Katz Riesling (Mosel, Germany) 2016 - \$9.00

Toasted Head Chardonnay (California) 2016 - \$9.95

Babich Sauvignon Blanc (Marlborough, NZ) 2017 - \$10.95

Red Diamond Pinot Noir (California) 2012 - \$8.00

Coastal Ridge Merlot (California) 2015 - \$8.00

Coastal Ridge Cabernet Sauvignon (California) 2015 - \$8.00

Featured Wine by the Glass: Orin Swift '8 Years In The Desert' 2017

\$28/ Glass & \$98/ Bottle (56% Zinfandel, 34% Petite Sirah, 10% Syrah)

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