

Today's Specials

Wednesday, June 26, 2019

Appetizers

- Stuffed Avocado with Lump Crab Meat, Tomatoes, Onions and Capers with House Vinaigrette...11.95
- Asparagus Wrapped with Prosciutto served with Fresh Mozzarella, Sun-Dried Tomatoes with Basil Olive Oil Dressing...10.95
- Beef Carpaccio – Thinly sliced Filet Mignon of Beef served over Arugula with Tomatoes, Capers and Onions and shaved Parmesan Cheese with Basil Olive Oil...10.95
- Empanada with Asparagus, Lump Crabmeat and Gruyere Cheese over Romaine Lettuce with House Vinaigrette...11.95
- Baby Mix Greens Salad with Pears, Gorgonzola Cheese and Caramelized Walnuts with Balsamic Dressing...9.95
- Tricolor Salad – Endive, Radicchio and Arugula with Goat Cheese, Strawberries, Oranges, Toasted Almonds and Honey Balsamic Dressing...9.95

Entrées

- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
- Magret de Canard – Roasted Duck Breast with Shallots, and a Balsamic Fig Reduction...21.95
- Roasted Garlic, Goat Cheese and Sun Dried Tomato Ravioli with Sautéed Shrimp, Diced Tomatoes and a White Wine, Basil, Butter Sauce...20.95
- Pan Seared Sea Scallops over Pappardelle in a White Wine, Herb, Tomato and Saffron Sauce...28.95
- Lamb Stew – Braised Tender pieces of Lamb in a White Wine, Herb and Tomato Sauce over Egg Noodles...21.95
- Sautéed Filet Mignon of Pork with Shallots, Green Pepper Corns, White Wine and a touch of Mustard...19.95
- Pan Seared Chilean Sea Bass with Cajun Spices topped with Mango, Corn Black Bean Salsa...28.95
- King Crab Legs (1 Lb.) served with Drawn Butter and chilled Mustard Sauce...38.95
- Chicken and Prosciutto Ravioli with Shallots, Mushrooms and Red Wine Sauce...19.95
- Pan Seared Filet of Arctic Char Drizzled with Balsamic Truffle Glaze...22.95
- Mahi Mahi with Scallions, Shitake Mushrooms and Red Wine...19.95
- Char-Broiled Petite Top Sirloin Steak Au Poivre...20.95
- Char-Broiled Bone-in Ribeye Steak (22 oz.)...35.95
- Sautéed Soft Shell Crabs Meuniere...28.95

House Wines by the Glass

- Wölffer 139 Dry Rose Cider (New York) - 9.00
- 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 \$10/8oz (12.2 % abv)
- Founders Brewing CBS Maple Syrup Bourbon Barrel Aged Chocolate Coffee Stout \$10/8oz (11.7 % abv)