



## **Drink Specials**

### **Rosatello Sparkling Rosé Punch**

**Rosatello Sparkling Rosé with raspberry liqueur and garnished with fresh berries.**

**7**

### **Fire and Ice**

**Parfait Amour liqueur stirred with Prosecco. Garnished with a sweet Hibiscus flower.**

**6**

## **Appetizers**

### **Creamy Shrimp and Cheese Dip**

**Jumbo shrimp baked with parmesan, mozzarella, cream cheese, peppers and scallions.**

**10**

## **Salad**

### **Wedge Salad**

**A wedge of iceberg lettuce topped with Roma tomatoes, dried cranberries, chopped bacon, red onions and crumbled blue cheese dressing.**

**7**

## **Entrees**

### **Roasted Red Pepper Shrimp Pasta**

**Sautéed shrimp served over linguine tossed in a roasted red pepper sauce with spinach and asparagus and topped with asiago cheese.**

**20**

### **Cashew and Cranberry Pork Chop**

**Grilled pork chop topped with a cashew and cranberry sauce. Served with pumpkin gnocchi tossed in a brown butter sage sauce.**

**17**

### **Red Wine and Wild Mushroom Filet**

**Grilled 6 oz filet topped with a red wine and wild mushroom sauce. Served with Yukon mashed potatoes and grilled asparagus.**

**26**

### **Citrus Crab Mahi Mahi**

**Grilled Mahi Mahi topped with lump crab meat and citrus basil butter . Served with wild rice medley and sautéed spinach.**

**22**