

# *Today's Specials*

Thursday, October 12, 2017

## *Appetizers*

- Stuffed Avocado with Lump Crabmeat, Tomatoes, Onions and Capers with House Dressing...11.95  
Hot Appetizer – Oyster Rockefeller, Clams Casino and Baked Stuffed Mushrooms with Lump Crabmeat and topped with Melted Swiss Cheese...10.95  
Rocio Field Green Salad with Avocado, Grape Tomatoes, Corn, Pumpkin Seeds, Cucumber and Red Onions with Honey Dijon Dressing...9.95  
Tri-Color Salad - Arugula, Endive and Radicchio with Mandarin Oranges, Goat Cheese, Toasted Almonds, Strawberries and Honey Balsamic Dressing...9.95  
Salmon Carpaccio- Smoked Salmon thinly sliced, served over Arugula with Capers, Onions and Lemon Vinaigrette...9.95  
Baby Mixed Greens Salad with Gorgonzola Cheese and Fresh Pears with Balsamic Vinaigrette...9.95  
Portobello and Shrimp Sautéed with Shallots and Red Wine Topped with Fresh Mozzarella and Roasted Peppers...8.95

## *Entrées*

- King Crab Legs (1lb)...36.95  
Wild Boar Stew served over Egg Noodles...20.95  
Bacon wrapped Meat Loaf served with Corn, Mashed Potatoes and Gravy...17.95  
Roasted Leg of Lamb with Shallots, Cranberries and Balsamic reduction...22.95  
Sautéed Shrimp and Lobster in a Vodka Sauce over Penne Pasta...24.95  
Sautéed Filet Mignon of Pork Medallions with Shallots, Green Peppercorns, White Wine and touch of Mustard...18.95  
Sesame Seed encrusted filet of Mahi- Mahi with Scallions, Bell Peppers, Ginger and Soy Sauce...19.95  
Coq Au Vin – A Classic French Preparation of Chicken slowly cooked in Red Wine...17.95  
Wild Boar Sausage prepared with Garlic, Onions, White Wine and Tomatoes served over Tagliatelle...17.95  
Chicken and Prosciutto Ravioli with Shallots, Mushrooms and Marsala Wine...17.95  
Sautéed Filet of Grouper Veracruz Style Served over Risotto...21.95

## *House Wines by the Glass*

- Valdo Prosecco NV (Italy) 187ml - \$9.95  
  
Coastal Ridge Chardonnay (California) 2014 - \$8.00  
Cadonini Pinot Grigio (Italy) 2016 - \$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) 2015 - \$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**

**Featured Seasonal Draft Beer – Ayinger Oktoberfest**