

Today's Specials

Tuesday, November 20, 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

Asparagus Crab Meat and Fontina Cheese Empanada over Romaine with House Vinaigrette...11.95

Tri-Color Salad–Arugula, Radicchio, and Endive with Strawberries, Apples, Goat Cheese and Toasted Almonds with 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

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

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 Pappardelle...23.95

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

Bacon Wrapped Meatloaf Served with Corn, Mashed Potatoes and Gravy...17.95

Roasted Veal T-bone steak (14 oz.) with Shallots, Shitake Mushrooms and Red Wine...26.95

Pasta Fagotti Filled with Gorgonzola Cheese and Walnuts served with Scallions, Grape Tomatoes and Pancetta...17.95

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