## Today's Specials

Tuesday, March 13, 2018

## **Appetizers**

Dungeness Crab Legs...19.95

Baby Mix Greens Salad with Fresh Pears, Gorgonzola Cheese, Caramelized Walnuts with Balsamic Dressing...9.95

Stuffed Endive with Lump Crabmeat with Onions and Capers and Light Herb Vinaigrette...10.95
Tricolor Salad–Endive, Radicchio, Arugula, Goat Cheese, Strawberries, Mandarin Oranges and
Toasted Almonds with Balsamic Dressing...9.95

Asparagus, Crabmeat and Fontina Cheese Empanada over Romaine Greens with a Herb Vinaigrette...11.95
Asparagus Wrapped with Prosciutto, Sun Dried Tomatoes, Fresh Mozzarella, Roasted Peppers
with Basil and Olive Oil...9.95

Salmon Carpaccio-Smoked Salmon Thinly Sliced served on a bed of Arugula with Capers, Onions and Lemon Vinaigrette...9.95

## **Entrées**

Alaskan King Crab Legs...36.95

Sautéed Shrimp and Lobster over Crushed Red Pepper Fettuccini a la Vodka Sauce...25.95

Duck Magret – Roasted Duck Breast with Shallots, Raisins and Port Wine sauce...21.95

Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95

Wild Boar Shank braised in White Wine, Tomato Sauce and Herbs over Risotto...21.95

Sautéed Filet of Halibut with Oyster Mushrooms, Garlic, Herbs, Tomatoes and Red Wine...23.95

Bone in Short Ribs of Beef served with Mashed Potatoes and Gravy...24.95

Meat Ravioli with Shallots, Mushrooms, Red Wine, Demi-glaze Sauce...17.95

Sautéed Brook Trout Meniere...18.95

Veal Stew served over Egg Noodles...21.95

Char-Broiled Flat Iron Steak au Poivre...22.95

## 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
Zeller Schwarze Katz Riesling (Mosel, Germany) 2016 - \$9.00
Toasted Head Chardonnay (California) 2015 - \$9.95
Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2016 - \$10.95

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 Beer: Old Rasputin Imperial Stout – \$7.00