

# ***Today's Specials***

Saturday, June 24, 2017

## ***Appetizers***

- Snow Crab Clusters (1lb)...19.95
- Chorizo and Shrimp Sautéed with Onions and White Wine...9.95
- Tri-Color Salad with Arugula, Endive, Radicchio, Toasted Almonds,  
Strawberries, Mandarin Oranges and Goat Cheese with Honey Balsamic Vinaigrette...9.95
- Watermelon Salad with Yellow Peppers, Cucumbers, and Feta Cheese with Mint Vinaigrette...8.95
- Fresh Homemade Mozzarella marinated with Basil Olive Oil, Crushed Red Pepper and Balsamic Vinegar over Romaine with  
Roasted Peppers and Toasted Bread Points...8.95
- Poached Pear Salad – Sliced Pears, Prosciutto, freshly shaved Pecorino Romano Cheese over a bed of  
Arugula with Raspberry Vinaigrette...8.95
- Stuffed Avocado with Shrimp, Yellow Corn and Cherry Tomatoes over Mixed Greens with Lemon Yogurt Dressing...11.95
- Fresh Peach and Avocado Salad with Mixed Greens, Goat Cheese, Toasted Almond and a Honey Balsamic Dressing...9.95
- Salmon Carpaccio-Smoked Salmon Thinly Sliced served on a bed of Arugula with Capers, Red Onions and  
a Lemon Vinaigrette...9.95

## ***Entrées***

- Alaskan King Crab Legs (1lb)...36.95
- Charbroiled Bone-in Ribeye...29.95
- Duck Confit with a Blueberry Sauce...23.95
- Braised Lamb Shank with Herbs, Red Wine and Gorgonzola Cheese...24.95
- Spanish Mackerel Cajun Style with Mango, Corn and Black Bean Salsa...19.95
- Boneless Short Ribs of Beef Served with Mashed Potatoes and Gravy...24.95
- Sautéed Shrimp and Lobster with Garlic, Fresh Tomatoes, Lemon, Basil over Angel Hair Pasta...25.95
- Sautéed Filet Mignon of Pork with Onions, Oregano, White Wine and a touch of Tomato Sauce...18.95
- Jalapeño Pepper and Monterrey Jack Cheese Ravioli with Sautéed Shrimp a la Vodka...19.95
- Potato encrusted Tilapia with Garlic, Tomatoes, Capers and White Wine...19.95
- Sautéed Filet of Halibut Veracruz Style ...21.95
- St Louis Style BBQ Spare Ribs...17.95
- Soft Shell Crabs a la Meuniere...25.95

## ***House Wines by the Glass***

- Valdo Prosecco NV (Italy) 187ml - \$9.95
- Coastal Ridge Chardonnay (California) 2014 - \$8.00
- Cadonini Pinot Grigio (Italy) 2015 - \$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) 2013 - \$8.00
- Red Diamond Pinot Noir (California) 2012 - \$8.00
- Coastal Ridge Merlot (California) 2013 - \$8.00
- Coastal Ridge Cabernet Sauvignon (California) 2014 - \$8.00

**32oz Pitcher of Red or White Sangria - \$15.00**