

# ***Today's Specials***

Thursday, May 25, 2017

## ***Appetizers***

- Tri-Color Salad with Arugula, Endive, Radicchio, Toasted Almonds,  
Apples, Mandarin Oranges and Goat Cheese with Honey Balsamic Vinaigrette...9.95  
Warm Steamed Artichoke served with a Mustard Dressing...7.95  
Baby Mixed Greens Salad with Gorgonzola Cheese, Candied Walnuts, Pears with Balsamic Vinaigrette...9.95  
Stuffed Avocado with Lump Crabmeat served with Tomatoes, Capers, Red Onions and Light Herb Vinaigrette...11.95  
Stuffed Portobello Mushroom with Spinach and Goat Cheese with a Red Wine and Shallot reduction...8.95  
Beef Carpaccio - Filet Mignon of Beef thinly sliced and served on a bed of Arugula with Shaved  
Parmesan, Tomatoes, Capers and Red Onions with Basil Olive Oil Dressing...10.95  
Baked Escargot with Butter, Herbs and Breadcrumbs...8.95  
Hot Appetizer-Clams Casino, Oysters Rockefeller, Baked Stuffed Mushrooms with Crab Meat Topped with  
Melted Swiss Cheese...9.95  
Chorizo and Shrimp Sautée with Onions and White Wine...9.95

## ***Entrées***

- Alaskan King Crab Legs (1lb)...36.95  
Soft Shell Crabs a la Meuniere...25.95  
St. Louis Style BBQ Pork Spare Ribs...17.95  
Beef Stroganoff over Egg Noodles...19.95  
Lamb Shepherd's Pie – Braised Ground Lamb with Vegetables topped with Browned Mashed Potatoes...19.95  
Sautéed Shrimp and Lobster with Garlic, Fresh Tomatoes, Herbs, Lemon and Butter over Spinach Fettuccini...25.95  
Portobello Mushroom, Spinach and Mozzarella Cheese Ravioli with Sweet Italian Sausage a la Vodka...17.95  
Sautéed Filet Mignon of Pork with Onions, Oregano, White Wine and Tomato Sauce...18.95  
Pan Seared Swordfish over a bed of Steam Spinach with Tomatoes, Tarragon, Honey Mustard, White Wine Sauce...23.95  
Peppercorn Encrusted Petite Top Sirloin Steak with Au Poivre...20.95  
Chilean Sea Bass Cajun Style Served with Mango, Corn and Black Bean Salsa...25.95  
Sautéed Barramundi with Roasted Garlic, Herbs, Red Wine and Tomatoes...19.95  
Berkshire Skin on Pork Osso Bucco Braised with Herbs, White Wine and Tomato Sauce 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) 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**