

Today's Specials

Friday, September 30, 2016

Appetizers

- Greek Salad – Sweet Peppers, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Onions and Pepperoncinis with an Oregano Vinaigrette...8.95*
- Tricolor Salad – Endive, Arugula and Radicchio with Strawberries, Mandarin Oranges, Toasted Almonds and Goat Cheese with a Honey Balsamic Dressing...9.95*
- Spinach Salad with Apples, Toasted Pecans, Feta Cheese and Dried Cranberries with Maple Vinaigrette...9.95*
- Asparagus wrapped with Smoked Salmon and served with Onions, Capers, Sour Cream and Dill Sauce...8.95*
- Baked Escargot with Butter, Herbs and Breadcrumbs...8.95*
- Baby Mixed Greens with Fresh Pears, Gorgonzola Cheese and Caramelized Walnuts with a Balsamic Dressing...9.95*
- Avocado stuffed with Lump Crabmeat served with Tomatoes, Onions and Capers in a Light Herb Vinaigrette...10.95*
- Grilled Tuna Niçoise Salad with Red Potatoes, Green Beans, Grape Tomatoes, Hard Boiled Egg, Red Onions and Mustard Dressing...9.95*

Entrées

- Alaskan King Crab Legs (1lb)...36.95*
- Potato encrusted filet of Halibut a la Provençal...21.95*
- Traditional Pot Roast served with Mashed Potatoes and Gravy...17.95*
- Roasted Leg of Venison with Mushrooms, Shallots and Red Wine...25.95*
- Cajun Style Wild Alaskan King Salmon with a Mango, Corn and Black Bean Salsa...23.95*
- Spinach and Roasted Garlic Ravioli topped with Sautéed Shrimp in a Fresh Tomato, White Wine, Herb and Butter Sauce...19.95*
- Sautéed Orange Roughy served Oscar style with Crabmeat and Asparagus in a Chili Beurre Blanc Sauce...18.95*
- Lamb Stew – Braised Lamb Cubes with Vegetables, White Wine, Herbs and Tomato Sauce served over Egg Noodles...19.95*
- Panko encrusted Cornish Hen, roasted and rolled in Mustard ...17.95*
- Breaded Filet of Mignon of Port Scallopine with Apples, Shallots, Brandy and Cream...18.95*
- Sautéed Shrimp and Lobster with Fresh Tomatoes, Lemon, Basil over Angel Hair Pasta...24.95*
- Charbroiled Certified Angus T-Bone Steak (16oz)...29.95*
- Pepper encrusted filet of Hamachi Au Poivre...21.95*

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - \$9.95*
- Coastal Ridge Chardonnay (California) 2013 - \$8.00*
- Cadonini Pinot Grigio (Italy) 2015 - \$8.00*
- Clean Slate Riesling (Mosel, Germany) 2015 - \$9.00*
- Toasted Head Chardonnay (California) 2014 - \$9.95*
- Babich Black Label Sauvignon Blanc (Marlborough, NZ) 2015 - \$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) 2013 - \$8.00*

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