

Today's Specials

Monday, January 21, 2019

Appetizers

Baked stuffed Mushrooms with Lump Crabmeat topped with melted Swiss cheese...11.95

Stuffed Avocado with Lump Crabmeat, Tomatoes, Capers, Onions with House Vinaigrette...11.95

Quinoa Salad with Black Beans, Sweet Peppers, Corn, Cilantro and Red Onions over Arugula with Cilantro Vinaigrette...9.95

Beef Carpaccio – Filet Mignon Thinly Slice on a bed of Arugula with Shaving Parmesan Cheese, Tomatoes and Onions with Basil Infused Olive Oil Dressing...10.95

Tricolor Salad – Endive, Radicchio and Arugula with Strawberries, Oranges, Toasted Almonds, Goat Cheese, and a Honey Balsamic Dressing...9.95

Entrées

Sautéed Red Snapper a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs)...23.95

Sautéed Shrimp and Lobster with Garlic, Tomatoes and Lemon, Basil, Butter Sauce over Angel Hair...26.95

Sesame Seed Encrusted Mako Shark with Mandarin Oranges and Ginger Soy Sauce...19.95

Veal Osso-Bucco-Veal Shank Braised in White Wine, Herbs and Tomato Sauce served over Risotto...28.95

Coq Au Vin – A Classic French Preparation of Chicken slowly cooked in a Red Wine Sauce...19.95

Sautéed Monkfish with Shallots, Mushrooms and Madeira Wine Sauce...21.95

Roasted Wild Boar Tenderloin with Shallots and Fig Reduction...24.95

Traditional Pot Roast Served with Mashed Potatoes and Gravy...21.95

Pan Seared Swordfish served with Truffle Balsamic Glaze...22.95

Cheese Ravioli with sautéed Shrimp a la Vodka Sauce...20.95

Sautéed King Clip with Provençale Sauce over Risotto...21.95

Char-Broiled T-bone steak (22 oz.)...33.95

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 Wines By The Glass

Oregon Winemaking Pioneer Ken Wright Cellars

Willamette Valley 2015 Pinot Noir – \$10.95

Bryce Vineyard 2016 Pinot Noir – \$14.95

Carter Vineyard 2016 Pinot Noir – \$14.95

Featured Bottle Beer – Samuel Smith Winter Welcome \$7 (6 % abv)

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