

# ***Today's Specials***

Thursday, April 19, 2018

## ***Appetizers***

- Spring Salad – Avocado, Strawberries, Pistachios, Goat Cheese and Dried Cranberries over Baby Kale with Lemon Poppy Seeds Dressing...9.95
- Baby Mixed Greens Salad with Pears, Gorgonzola Cheese and Caramelized Walnuts with Balsamic Dressing...9.95
- Asparagus Salad with Hearts of Palm, Artichokes Hearts, Tomatoes and Red Onions in Mustard Dressing...8.95
- Tricolor Salad with, Arugula, Endive, Radicchio, Apples, toasted Almonds, Strawberries, and Goat Cheese served with Honey Balsamic Dressing...9.95
- Prosciutto and Goat Cheese Crostini Lightly Toasts Bread Points Spread with Goat Cheese Drizzled with Honey Topped with Prosciutto...8.95
- Stuffed Portobello Mushroom with Spinach, Goat Cheese, Bread Crumbs with Red Wine Sauce...8.95
- Baked Escargot with Butter, Herbs and Bread Crumbs...8.95

## ***Entrées***

- Alaskan King Crab Legs...36.95
- Potato encrusted Filet of Perch with Provençale Sauce...19.95
- Sautéed Shrimp and Lobster over Tagliatelle a la Vodka Sauce...25.95
- Magret de Canard – Roasted Duck Breast served with Shallots and a Fig Reduction...21.95
- Sautéed Filet Mignon of Pork with Onions, Oregano, White Wine and Tomato Sauce...18.95
- Pan Seared Arctic Char over Steamed Spinach drizzled with a Balsamic Orange Glaze...23.95
- Seafood Ravioli (crab, shrimp, crawfish) with Garlic, Tomatoes, Basil and Lemon Sauce...18.95
- Wild Boar Stew- Pieces of Wild Boar Braised with White Wine, Herbs and Vegetables over Egg Noodles...21.95
- Baked King-klip a la Vera Cruz style (Tomato, Garlic, Green Olives and Capers) over Risotto...21.95
- Filet of Halibut sautéed with Garlic, Tomatoes, Herbs, Red Wine and Black Olives...23.95
- Braised Leg of Rabbit with Shallots, Mushrooms, and a Red Wine Demi-glace...19.95
- Braised Lamb Shank with Garlic, Rosemary, Red Wine, and Blue Cheese...24.95

## ***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**