

# ***Today's Specials***

Thursday, September 20, 2018

## ***Appetizers***

- Tricolor Salad-Endive, Arugula, Radicchio, Strawberries, Oranges, Goat Cheese and Toasted Almonds with Honey Balsamic Dressing...9.95
- Asparagus, Lump Crabmeat and Fontina Cheese Empanada over Romaine Greens with a Light Herb Vinaigrette...11.95
- Sautéed Chorizo and Shrimp with Onions, White Wine Demi-Glaze...9.95
- Fig and Prosciutto Salad- Fresh Pears Crumbled Blue Cheese over Arugula with a Honey Balsamic Dressing...9.95
- Baby Mixed Greens with Caramelized Walnuts, Pears, Gorgonzola Cheese with Balsamic Dressing...9.95
- Greek Salad-Tomatoes, Cucumbers, Sweet Peppers, Onions, Kalamata Olives, Pepperoncini Peppers, Feta Cheese over Romaine Lettuce...9.95
- Stuffed Avocado with Lump Crabmeat, Tomatoes, Onions and Capers with House Dressing...11.95

## ***Entrées***

- Sautéed Shrimp and Lobster with Garlic, Tomatoes, Basil and Lemon Butter Sauce over Spinach Pappardelle Pasta...25.95
- Braised Leg of Rabbit (bone-in) with Oyster Mushrooms, Pearl Onions, Red Wine and Herbs...19.95
- Sautéed Filet of Halibut a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs)...23.95
- King Crab Legs (1lb.) served with Drawn Butter and Homemade Mustard Sauce...38.95
- Bacon wrapped Meatloaf served with Mashed Potatoes, Corn and Gravy...17.96
- Roasted Leg of Lamb with Garlic, Rosemary, Pears and Pernod Liqueur...22.95
- Seafood Ravioli – Ravioli filled with Shrimp, Sea Scallops and Crawfish in a Saffron White Wine Cream Sauce with diced Tomatoes and Peas...20.95
- Potato Encrusted Tilapia with Capers, Garlic, Herbs and Tomato Sauce...19.95
- Pan Seared Swordfish with Balsamic Truffle Glaze...21.95
- Sautéed Filet Mignon of Pork with Shallots, Green Peppercorns, White Wine and a Touch of Mustard...18.95
- Veal Stroganoff served over Egg Noodles...22.95

## ***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

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

**Featured Draft Beer: Hoboken Brewing's Citra Pale Ale (5.1% abv)– \$7.50**