

# Today's Specials

Thursday, April 18, 2019

## Appetizers

- Portobello Mushroom with Spinach, Goat Cheese and Breadcrumbs in a Shallot Red Wine Sauce...10.95  
Asparagus with Lump Crab Meat, Tomatoes, Capers, Onions and Light Herb Vinaigrette...11.95  
Baby Mixed Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts and Balsamic Dressing...9.95  
Cantaloupe, Prosciutto, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Red Peppers with Basil Olive Oil...8.95  
Beef Carpaccio - Filet Mignon Thinly Sliced and served on a bed of Arugula with Shaved Pecorino Romano, Tomatoes, Capers and Onions with Basil Infused Olive Oil Dressing...10.95  
Tricolor Salad - Radicchio, Endive, Arugula, Goat Cheese, Strawberries, Oranges, Toasted Almonds and Honey Balsamic Dressing...9.95

## Entrées

- Sesame Encrusted Filet of Mahi Mahi with Bell Peppers, Scallions and Ginger Soy Sauce...19.95  
King Crab Legs (1 lb.) served with Drawn Butter and Mustard Sauce...38.95  
Steak Frites - Char-Broiled Flat Iron Steak served with Roquefort Butter and Shoestring Fries...22.95  
Seafood Ravioli (Shrimp, Crab, Crawfish, Scallops) with Diced Tomato, Peas, and Saffron Cream Sauce...19.95  
Sautéed Chicken with a Medley of Organic Mushrooms in a Red Wine Demi-glace over Fettuccini Pasta...21.95  
Sautéed Filet of Yellow Tail Rock Fish a la Veracruz (Green Olives, Tomatoes, Capers, Garlic and Herbs) served over Risotto...21.95  
Elk Osso Bucco - Braised Elk Shank in White Wine, Herbs and light Tomato Sauce over Risotto...25.95  
Pan Seared Filet of Swordfish with Cajun Spices served with Mango, Corn and Black Bean Salsa...22.95  
Sautéed Shrimp and Lobster a la Vodka over Crusted Red Pepper Fettuccini...26.95  
Lamb Stew - Braised tender pieces of Lamb in White Wine, Herbs and Tomato Sauce over Egg Noodles...21.95  
Pan Seared Filet of Organic Irish Salmon drizzled with Black Truffle Balsamic Glaze...25.95  
Roasted Leg of Lamb with Shallots and a Balsamic Fig Reduction...23.95  
Sautéed Filet Mignon of Pork Provençale...19.95  
Linguini with White Clam Sauce...19.95

## 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**