

Today's Specials

Thursday, February 13, 2020

Appetizers

- Warm stuffed Artichoke with Zucchini, Parmesan Cheese, Fresh Mozzarella, Herbs and Breadcrumbs...10.95
Broccoli and Red Potato Salad with Hearts of Palm, Roasted Red Peppers, Artichokes Hearts served over Romaine with Mustard Dressing...9.95
Spinach and Apple Salad with Dried Cranberries, Feta Cheese, Pecans and an Apple Cider Vinaigrette...9.95
Tricolor Salad - Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese, Toasted Almonds and a Honey Balsamic Dressing ...9.95
Watercress Salad with Avocado, Oranges, Cashews and Dried Cranberries with Citrus Dressing...9.95
Sautéed Chorizo and Shrimp with Onions, White Wine, Demi-Glaze...10.95

Entrées

- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95
Sautéed Shrimp and Lobster a la Vodka over Crushed Red Pepper Fettuccini...26.95
King Crab Legs served with Drawn Butter and Chilled Mustard Sauce...39.95
Buffalo Chipotle Sausage with sautéed Onions and a rich Tomato Sauce served over Gnocchi...20.95
Filet Mignon of Pork sautéed with Shallots, Green Peppercorns, White Wine and a touch of Mustard...19.95
Beef Chasseur - Tender pieces of Beef slowly cooked with Vegetables, White Wine and Tomato Sauce... 21.95
Steak Frites - Char-Broiled Flat Iron Steak served with Gorgonzola Butter and Shoestring Fries...22.95
Sautéed Monkfish with Shallots, Marsala Wine, Mushrooms, and a touch of Tomato Sauce...21.95
Filet of Barramundi with Garlic, Red Wine, Diced Tomatoes and Shiitake Mushrooms...20.95
Seafood Ravioli with Diced Tomatoes, Peas in a White Wine and Saffron Cream Sauce...20.95
Swordfish Pan Seared served with Balsamic Truffle Glaze...22.95
Sautéed Red Snapper a la Veracruz served over Risotto...23.95
Berkshire Pork Ragu served over Pappardelle...21.95

House Wines by the Glass

- Valdo Prosecco NV (Italy) 187ml - 9.95
Coastal Ridge Chardonnay (California) 2017 - 8.00
Cadonini Pinot Grigio (Italy) 2017 - 8.00
Zeller Schwarze Katz Riesling (Mosel, Germany) 2017 - 9.00
Toasted Head Chardonnay (California) 2017 - 9.95
Babich Sauvignon Blanc (Marlborough, NZ) 2018 - 10.95
Coastal Ridge White Zinfandel (California) 2016 - 8.00
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 – \$16.00

**Featured Draft Beer – Canadian Breakfast Stout Brewed with
Chocolate and Coffee Aged in Maple Syrup Barrels \$12 (11.3 % abv ~8 oz)
Founders Brewing (Grand Rapids, Michigan)**