

# Today's Specials

Saturday, December 14, 2019

## Appetizers

Lobster Bisque...6.95

Niçoise Salad – Grilled Tuna with Red Potatoes, Green Beans, Grape Tomatoes, Hard Boiled Egg, Kalamata Olives and Mustard Vinaigrette...11.95

Dungeness Crab Legs served with Drawn Butter and Chilled Mustard Sauce...20.95

Spinach Salad with Apples, dried Cranberries, Feta Cheese, Pecans and Maple Cider Dressing...10.95

Prosciutto and Goat Cheese Crostinis – Lightly toasted bread points with Goat Cheese, Prosciutto and Honey drizzle...8.95

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

Beef Carpaccio – Filet Mignon Thinly Sliced (rare) served over Arugula, Red Onions, Capers, Tomato, Parmesan Cheese and Basil Olive Oil...10.95

Sautéed Chorizo and Shrimp with Onions in White Wine Demi-glace...10.95

## Entrées

Char-broiled T-bone Steak (22 oz.)...32.95

Duck Magret - Roasted Duck Breast served with a Shallot, Raisin and Port Wine Sauce...21.95

Sautéed filet of Monkfish with Shallots, Mushrooms, Marsala and a touch of Tomato...21.95

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

Pan seared Arctic Char with Cajun Spices served over a bed of Steamed Spinach with Roasted Grape Tomatoes and White Wine Honey Mustard Sauce...23.95

Char-broiled Porterhouse Steak sliced for two (28 oz.)...51.95

Petite Veal Osso Bucco – Veal Shank braised in White Wine, Herbs and Tomato sauce served over Risotto...23.95

Shepherd's Lamb Pie – Braised Ground Lamb with Spices and Vegetables topped with Browned Mashed Potatoes...19.95

Berkshire Pork Ragu over Fresh Pappardelle Pasta...21.95

Brook Trout Almondine – Sautéed Filet of Trout rolled in Dijon Mustard and Toasted Almonds...21.95

King Crab Legs served with Drawn Butter and Chilled Mustard Sauce...39.95

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

Sautéed Trumpet Royale Mushrooms with Meat Tortellini in a Red Wine Sauce...18.95

Seafood Ravioli a la Vodka...20.95

## 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 – \$15.00**