

Today's Specials

Saturday, November 16, 2019

Appetizers

- Lobster Bisque...6.95
- Baby Mixed Greens Salad with Pears, Gorgonzola Cheese, Caramelized Walnuts and Balsamic Dressing...9.95
- Baked Escargot with Butter, Herbs and Breadcrumbs...8.95
- Dungeness Crab Legs served with Drawn Butter and Chilled Mustard Sauce...20.95
- Warm stuffed Artichoke with Zucchini, Fresh Mozzarella, Parmesan Cheese, Herbs and Breadcrumbs...10.95
- Beef Carpaccio - Filet Mignon thinly sliced and served on a Bed of Arugula with shaved Pecorino Romano, Tomatoes, Capers, and Onions with a Basil infused Olive Oil Dressing...10.95
- Tricolor Salad - Endive, Arugula and Radicchio with Oranges, Strawberries, Goat Cheese, Toasted Almonds and Honey Balsamic Vinaigrette...9.95
- Sautéed Chorizo with Mussels, Scallions, Diced Tomatoes and White Wine...11.95

Entrées

- King Crab Legs served with Drawn Butter and Chilled Mustard Sauce...39.95
- Bone-in Short Ribs of Bison served with a Red Wine, Demi-glaze Sauce...29.95
- Sautéed Shrimp and Lobster with Garlic and Diced Tomatoes in Lemon Basil Butter, over Tagliatelle Pasta ...26.95
- Veal Chasseur – Tender Pieces of Veal braised with Vegetables in a White Wine and Tomato Sauce served over Egg Noodles...21.95
- Trumpet Royale Mushrooms with Chicken in a Shallot and Red Wine Sauce over Penne Pasta...21.95
- Loch Duart Salmon Filet – Pan Seared with Cajun Spices served with Mango, Corn Black Bean Salsa...24.95
- Sautéed Filet of Halibut with julienne Vegetables, White Wine, Tomato and Saffron Cream...26.95
- Sautéed Monkfish with Shallots, Mushrooms, a touch of Tomato and Marsala Wine Sauce...21.95
- Roasted Leg of Lamb with Garlic, Red Wine, Demi-Glaze...23.95
- Sautéed Black Sea Bass a la Veracruz served over Risotto ...25.95
- Peppercorn Encrusted Filet of Sturgeon Au-Poivre...20.95
- Duck Confit served With Blueberry Sauce...23.95
- Char-Broiled Porterhouse Steak (26 oz.)...39.95

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