

# Today's Specials

Tuesday, February 18, 2020

## Appetizers

- Sautéed Chorizo and Shrimp with Onions, White Wine, Demi-Glaze...10.95  
Roasted Beet Salad over Arugula with Pistachios, Goat Cheese and Honey Lemon Dressing...9.95  
Warm stuffed Artichoke with Zucchini, Parmesan Cheese, Fresh Mozzarella, Herbs and Breadcrumbs...10.95  
Stuffed Avocado with Lump Crabmeat served with Tomatoes, Capers, Onions and Red Wine Herb Vinaigrette...11.95  
Spinach and Apple Salad with Dried Cranberries, Feta Cheese, Pecans and Apple Cider Vinaigrette...9.95  
Tricolor Salad with Arugula, Endive, Radicchio, Strawberries, Oranges and Toasted Almonds served with Honey Balsamic Dressing...9.95

## Entrées

- Bacon wrapped Meatloaf served with Corn, Mashed Potatoes and Gravy...17.95  
King Crab Legs served with Drawn Butter and Chilled Mustard Sauce...39.95  
Double Cut Pork Chop, pan-seared with Hot and Sweet Cherry Peppers...25.95  
Wild Boar Shank braised in White Wine with Herbs and Tomato Sauce served over Risotto...25.95  
Beef Chasseur - Tender pieces of Beef slowly cooked with Vegetables, White Wine and Tomato Sauce... 21.95  
Pan Seared Jumbo Sea Scallops over Tagliatelle with diced Tomato, Peas and a Saffron Cream Sauce...28.95  
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  
Sautéed Chipotle Buffalo Sausage with Onions and Tomato Sauce over Gnocchi...20.95  
Seafood Ravioli with Garlic, Diced Tomato, Lemon and Basil Butter Sauce...20.95  
Magret de Canard – Roasted Duck Breast with a Shallot-Fig Reduction...21.95  
Sautéed Shrimp and Lobster a la Vodka over Fresh Pappardelle...26.95  
Swordfish Pan Seared served with Balsamic Truffle Glaze...22.95  
Chilean Sea Bass a la Veracruz served over Risotto...29.95

## 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)**