

Today's Specials

Monday, December 2, 2019

Appetizers

- Baked Escargot with Compound Butter...8.95
- Stuffed Portobello Mushroom with Spinach, Goat Cheese, Breadcrumbs and Shallot Red Wine Sauce...9.95
- Dungeness Crab Legs served with Drawn Butter and Chilled Mustard Sauce...20.95
- Stuffed Avocado with Lump Crab Meat, Tomatoes, Onions, Capers and Light Herb Vinaigrette...11.95
- Arugula and Radicchio Salad with Oranges, Strawberries, Goat Cheese, Toasted Almonds and Honey Balsamic Vinaigrette...9.95
- Spinach Salad with Apples, Feta Cheese, Pecans, Dried Cranberries and Maple Cider Vinaigrette...10.95
- Smoked Salmon Thinly Sliced served on a Bed of Arugula with Capers, Onions and Lemon Vinaigrette...11.95
- Sautéed Chorizo and Shrimp with Onions in a White Wine Demi-glace Sauce...10.95

Entrées

- Char-broiled Porterhouse Steak (28 oz., sliced and served for two)...51.95
- King Crab Legs served with Drawn Butter and Chilled Mustard Sauce...39.95
- Sautéed Filet Mignon of Pork with Shallots, Green Peppercorns, White Wine and a touch of Mustard...19.95
- Beef Chasseur - Tender pieces of Beef slowly cooked with Vegetables in a Tomato Sauce served over Egg Noodles...19.95
- Coq au Vin - Half Chicken Slowly Cooked with Red Wine and Vegetables...19.95
- Sautéed Filet of Perch with Garlic, Oyster Mushrooms, Diced Tomatoes and Red Wine...19.95
- Buffalo Sausage with Chipotle in a White Wine, Onion and Tomato Sauce over Gnocchi...20.95
- Sesame Seed Encrusted Filet of Swordfish served with Mandarin Orange Ginger Sauce ...22.95
- Seafood Ravioli in a White Wine, Herb, Tomato and Saffron Cream Sauce...20.95
- Sautéed Shrimp and Lobster a la Vodka over Pappardelle...26.95
- Sautéed Filet of Branzini a la Veracruz...22.95

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

Featured Draft Beer – Carton Brewing Shipwreck Porter \$10oz pour (10% abv)
32oz Pitcher of Red or White Sangria – \$15.00