



## Dinner Specials Friday, February 23, 2018

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To ensure proper timing of your meal we kindly request that appetizers, salads and entrees be ordered at the same time.  
Please inform your server of any allergies

### Soup

**Chicken Vegetable with Rice 6.95**

### Appetizers

#### Chipotle Chicken Fritters

Fried Panko encrusted pulled chicken with bacon, Mozzarella and chipotle  
Over tomato soffritto sauce 11.95

#### Blue Point Oysters

5 Oysters on the half shell, champagne mignonette 12.95

### Salad

#### Greek Farro Salad

Farro, baby arugula, Belgian endive, chick peas, English cucumbers,  
Sweet red peppers, assorted olives, Feta cheese, red wine vinaigrette 11.95

### Entrees

#### Black Angus Rib-eye Steak

Jim Beam Bourbon sauce, Gorgonzola risotto and grilled asparagus 33.95

#### Wild East Coast Halibut

Pan seared filet, Pineapple reduction, caramelized endive and spinach 30.95

#### Tuscan White Bean, Caramelized onion and Spinach Ravioli

White wine sauce with fresh tomatoes, zucchini and Pesto 19.95

#### Cavatelli Mamma Mia

House-made ricotta cavatelli in a plum tomato sauce with hot and sweet Italian sausage,  
Zucchini and eggplant 19.95

#### Roasted Bone-in Chicken

Natural juices with lemon, pignoli nuts, sweet potato puree and sugar snap peas 23.95

### Wine Specials

**Farmhouse White Wine Blend, CA, 2017, gl 9, bot 27**

**The Velvet Devil Merlot, Washington State, 2015, gl 9, bot 27**

**House Merlot or Chardonnay: half liter carafe 12 or liter carafe 24**