



Dinner Specials Sunday July 23, 2017

To ensure proper timing of your meal we kindly request that appetizers, salads and entrees be ordered at the same time

Soup

Chicken Vegetable with Barley / Lobster Bisque 6.95

Appetizer

Goat cheese and Honey Pizzette

Individual Pizzette topped with goat cheese, mozzarella, roasted pistachios, honey, caramelized onions and pears 13.95

Salad

Watermelon Salad

Baby arugula, watermelon, cucumbers, red onion, Feta cheese, Fresh mint, honey lemon vinaigrette 11.95

Entrees

Wagyu Beef with Black Truffle Ravioli

American Kobe beef ravioli, Port wine demi-glace with assorted mushrooms 24.95

Wild US Swordfish

Pan seared swordfish steak, Pineapple and sweet red pepper relish, Mashed potatoes and spinach 27.95

Rib-eye Steak

Jim Beam bourbon sauce, Applewood smoked bacon, grilled asparagus and Gorgonzola risotto 32.95

Roasted Bone-in Chicken

Lemon rosemary brown butter sauce, polenta and sugar snap peas 23.95

Sausage and Beef Ragout

Merlot tomato sauce with sweet Italian sausage, ground beef, carrots, onions, mushrooms and sweet peppers over house-made pappardelle and topped with shaved Pecorino 23.95

Wine Specials Wine Specials

Conundrum White Blend, gl 9, bot 27 (Sauv Blanc, Muscat, Viognier, Chard, Semillon,)

Evolution Red Blend, OR, 2016, gl 9, bot 27 (Syrah, Montepulciano & Sangiovese)

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