



Dinner Specials Tuesday June 27, 2017

We kindly request that appetizers, salads and entrees be ordered at the same time to ensure the smooth running of the kitchen. Thank-you!

Soup

Lentil with Smoked Pork 6.95

Appetizer

Artichoke Dip

Served with artisan crostini 10.95

Salad

Quinoa Salad

Baby greens, grape tomatoes, white cannellini beans, shaved Parmesan, quinoa, red wine vinaigrette 11.95

Entrees

Tuna and Shrimp

Grilled rare sashimi tuna, shrimp, cucumber and sweet red pepper relish, wasabi mashed 25.95

Prime New York Strip Steak

Jim Beam demi-glace with smoked Applewood bacon, truffle fries and broccoli rabe 32.95

Chef's Trio

Sautéed chicken breast, veal and shrimp served with oregano marinara sauce, polenta and haricot verts 23.95

Maryland Blue Crab Ravioli

Lemon white wine sauce with fresh tomatoes, sweet corn, cilantro, EVOO, garlic 18.95

Cavatelli with Venison Sausage

House-made ricotta cavatelli in our sherry sauce with venison sausage, caramelized onions, Pears and mushrooms 19.95

Wine Specials Wine Specials

Evolution White Blend, Oregon, gl 9, bot 27 (blend of Pinot Gris, Riesling, Muscat, Muller-Thurgau, Gewurztraminer, Chard, Semillon, Pinot Blanc, Sylvaner)

Georges Dubeuf Beaujolais Nouveau, France, 2016, gl 9, bot 27

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