



Dinner Specials Friday, March 23, 2018

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

Soups

Cream of Asparagus and Spinach

Tuscan Peasant 6.95

(Chicken based soup with sausage, pasta, beans and vegetables)

Appetizer

Smoked Salmon Carpaccio

Lemon aioli, fried capers, red onion and baby arugula 11.95

Salad

Mediterranean Salad

Hearts of Romaine, asparagus, grape tomatoes, roasted walnuts, olives, Pumpkin seeds, Craisins, Feta cheese and Honey Balsamic vinaigrette 11.95

Entrees

Prime New York Strip Steak

Port wine demi-glace, Gorgonzola risotto, grilled asparagus 32.95

Wild US Mahi Mahi

Sautéed filet, warm fresh tomatoes with zucchini, sweet red peppers, onions and lemon zest, mashed potatoes and spinach 26.95

Lamb Stew

Tender morsels of lamb simmered in a red wine sauce with plum tomatoes, eggplant, green peas and pearl onions over fresh pappardelle 24.95

Shrimp Scampi Ravioli

Champagne cream sauce with fresh tomato asparagus and lemon 19.95

Roasted Long Island Duck

Pomegranate and Cranberry reduction, sweet potato puree and grilled zucchini 29.95

Wine Specials

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

Farmhouse medium-bodied Red Blend, Sonoma, CA, 2015, gl 9, bot 27

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