



Dinner Specials Friday, May 25, 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

Soup

Cream of Butternut Squash and Sweet Potato 6.95

Appetizer

Honey Sriracha Shrimp

Three Fried wontons topped with seaweed salad and
Honey Sriracha glazed shrimp 12.95

Salad

Summer Panzella Salad

Romaine hearts, English cucumber, grape tomatoes, red onions,
Pine nuts, croutons, olives and shaved Parmesan cheese 11.95

Entrees

WILD US Monkfish Piccata

Pan seared, lemon white wine sauce with capers and shallots,
Mashed potatoes and spinach 25.95

Shrimp Scampi Ravioli

Lemon champagne cream sauce with fresh tomatoes and zucchini 20.95

Bone-in Prime New York Strip Steak

Cognac cream sauce with mushrooms, Parmesan roasted potatoes
And grilled asparagus 32.95

Chicken and Dumplings

Roasted bone-in chicken in a Marsala wine sauce with mushrooms
Over house-made ricotta gnocchi 23.95

Pappardelle Alberto

Tender morsels of Atlantic Salmon and Swordfish in a Pink Vodka sauce
With shallots, green peas and capers over fresh pasta 22.95

Wine Specials

Joseph Drouhin Macon-Villages White Burgundy, France, 2016, gl 9, bot 27
Monrosso Tuscan Dry Red Blend, IT, 2015, gl 9, bot 27, 93 Points Wine Spectator
House Merlot or Chardonnay: half liter carafe 12 or liter carafe 24