



Dinner Specials Saturday, August 18, 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 Roasted Potato and Caramelized Onions 6.95

Appetizer

Polenta Fritters

Over Marinara Sauce 10.95

Salad

Mediterranean Salad

Romaine, Belgian endive, Castle Hill Farm grape tomatoes, cucumbers,
Chick peas, Feta cheese, capers, red wine vinaigrette 10.95

Entrees

Wild US Swordfish

Pan seared swordfish steak, Lemon white wine sauce with farm fresh tomatoes,
Mashed potatoes and spinach 26.95

Beouf Bourguignon

Julia Child's famous recipe with tender morsels of beef in a Burgundy wine sauce
with bacon, mushrooms, pearl onions and baby carrots over pappardelle 24.95

New York Strip Steak

Port wine demi-glace, Gorgonzola, Gorgonzola risotto and grilled zucchini 30.95

Sausage and Broccoli Ravioli

Pink Vodka sauce with yellow squash 19.95

Wine Specials

Corte Adami Soave, Verona Italy, 2015, gl 9, bot 27

Cantina Zaccagnini Montepulciano d'Abruzzo, 2015, gl 11, bot 32

House Merlot, Chardonnay or Pinot Grigio: half liter carafe 12 or liter carafe 24 Red Sangria 9

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