



Dinner Specials Monday, July 16, 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 Mushroom 6.95

Appetizer

Tuna Tostadas

Rare grilled sushi grade tuna over fried wonton with
Marinated plum tomato salsa and sour cream, wasabi paste 11.95

Salad

Quinoa Spinach Salad

Quinoa, English cucumbers, raisins, chopped tomato,
Feta cheese, Lemon vinaigrette over baby spinach 10.95

Entrees

Wild US Monkfish

Pan seared filet, lemon white wine sauce with shallots, capers and roasted red
peppers, Polenta and spinach 25.95

Steak Portobello Ravioli

Pink Vodka sauce with green peas 19.95

Flatiron Steak Chimichurri

Sauce of EVOO, Cilantro, lemon, garlic and parsley, mashed potatoes
Marinated tomatoes and red onions 27.95

Cavatelli ai Funghi

House-made ricotta cavatelli in a succulent creamy wild mushroom sauce 19.95

Wine Specials

Bogle Chardonnay, CA, 2016, gl 9, bot 27

Rocca delle Macie Chianti Classico, IT, 2015, gl 9, bot 27

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