



## Dinner Specials Friday, January 19, 2018

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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

#### **Tuscan Peasant 6.95**

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

### Appetizer

#### **Maryland Crab Cakes**

Lemon aioli and roasted red pepper sauce,  
sautéed spinach and sweet corn 12.95

### Salad

#### **Spinach and Pear Salad**

Baby spinach, mixed greens, sliced pear, candied walnuts, Craisins,  
Avocado, Feta cheese, lemon poppy seed dressing 11.95

### Entrees

#### **Spinach Fettuccine Amatriciana with Shrimp**

House-made pasta tossed in a white wine tomato sauce with  
Pancetta from Butcher's Best, onion and crushed red pepper 22.95

#### **Black Angus Rib-eye Steak**

Port wine demi-glace, served with Parmesan truffle fries  
and grilled asparagus 32.95

#### **Wild US Grouper**

Pan seared filet, lemon white wine sauce with shallots and  
sweet red peppers, polenta and sautéed spinach 24.95

#### **Shrimp Scampi Ravioli**

Pink Vodka sauce with green peas 20.95

#### **Cavatelli Siciliana**

House-made ricotta cavatelli in our plum tomato sauce with  
Ground veal, golden raisins, onions and mushrooms 19.95

### Wine Specials

**Giesen Pinot Gris, New Zealand, 2015, gl 9, bot 27**

**Ludovicus Garnacha, Spain, 2013, gl 9, bot 27**

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