



Dinner Specials Sunday, May 28, 2017

Soup

Split Pea with smoked pork 6.95

Appetizer

Salmon Carpaccio

Thin slices of smoked Atlantic salmon, fried capers, red onions,
Tomato, lemon aioli 12.95

Salad

Tri Color Salad

Baby greens, radicchio, Belgian endive, grape tomatoes, sliced pear,
Glazed walnuts, goat cheese and sherry vinaigrette 10.95

Entrees

Wild US Skate-fish

Pan seared, lemon brown butter white wine sauce with roasted almonds,
Mashed potatoes and sautéed spinach 24.95

Prime New York Strip Steak

Port wine demi-glace, roasted baby potatoes, carrots and broccoli 32.95

Sweet and Spicy Pork Tenderloin

Sautéed marinated pork tenderloin, orange ginger reduction,
Sweet potato puree and grilled asparagus 23.95

Shrimp Scampi Ravioli Cha Cha Cha

Lemon white wine sauce with sweet corn, fresh tomato and cilantro 18.95

Veal Ragout

Braised veal cubes in our Marsala sauce with Portobello mushrooms,
Red sweet peppers and pearl onions over fresh pappardelle 24.95

Wine Specials

Hess Select Chardonnay, CA, 2014 gl 9, bot 27

Lindeman's Bin-55 (Shiraz and Cabernet Blend), Australia, 2015, CA, gl 9, bot 27

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