



Dinner Specials Monday November 20, 2017

To ensure proper timing of your meal we kindly request that appetizers, salads and entrees be ordered at the same time

Soup

Cream of Zucchini and Sweet Corn 6.95

Appetizer

Lasagna Fritters

Breaded and fried cubes of Lasagna Bolognese
Over Marinara sauce 10.95

Salad

Mediterranean Salad

Hearts of Romaine with chick peas, cucumbers, grape tomatoes,
Red onion, assorted olives and Feta cheese, red wine vinaigrette 10.95

Entrees

Wild US Tuna

Rare pan seared sushi grade tuna, Teriyaki glaze,
Sautéed spinach and risotto 26.95

Pork Tenderloin

Sauteed in an apricot cream sauce with shallots,
Sweet potato puree and haricot verts 24.95

Black Angus New York Strip Steak

Port wine demi-glace, mashed potatoes and grilled asparagus 32.95

Beef and Veal Tortellacci

Jumbo tortellini in our Marsala wine sauce with mushrooms
And roasted red peppers 19.95

Wine Specials

Inama Soave Classico, Italy, 2015, gl 9, bot 27

Cline Old Vine Zinfandel, CA, 2015, gl 9, bot 27

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