



Dinner Specials Friday, October 19, 2018

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Soup

Cream of Asparagus, Zucchini and Spinach 6.95

Appetizer

Goat Cheese Fritters

Over roasted butternut Squash, Balsamic glaze 11.95

Salad

Chopped Salad

Romaine hearts, English cucumbers, grape tomatoes, Feta cheese,
Chick peas, red onion, red wine vinaigrette and croutons 11.95

Entrees

Wild US Swordfish

Pan seared swordfish steak, capers, shallots, red peppers, lemon white wine sauce;
served with sautéed spinach and mashed potatoes 27.95

Beouf Bourguignon over fresh Pappardelle

Julia Child's famous recipe with tender morsels of beef simmered in Burgundy wine
with pearl onions, baby carrots and mushrooms 24.95

15 Black Angus Rib-eye Steak

Port wine demi-glace with truffle Parmesan fries and asparagus 34.95

Shrimp Scampi Ravioli

Lemon Champagne cream sauce, fresh tomato and green peas 19.95

Wine Specials

Cono Sur unoaked Chardonnay, Chile, 2017, gl 8, bot 24

Cono Sur Cabernet Sauvignon, Chile, 2017, gl 8, bot 24

House Merlot, Montepulciano, Pinot Grigio: ½ liter carafe 12 or liter carafe 24,

Red Sangria 9