



Dinner Specials Monday, June 18, 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

Gazpacho topped with Crab Meat / Red Seafood Chowder 6.95

Appetizer

Fried Oysters

5 on the half shell topped with lemon white wine sauce with
Sweet red peppers and Applewood smoked bacon 11.95

Salad

Chopped Salad

Romaine hearts, grape tomatoes, red onions, chick peas,
cucumbers and Feta cheese, red wine vinaigrette 10.95

Entrees

Wild US Corvina

Pan seared filet, white wine sauce with olives, grape tomatoes and capers,
Mashed potatoes and Brussel sprouts with bacon 24.95

Bracciale

Braised rolled and stuffed top round beef, plum tomato sauce
With celery and onions, polenta and spinach 26.95

Lobster Ravioli

Pink Vodka sauce with roasted red peppers 20.95

Rib-eye Steak

Port wine demi-glace, roasted Parmesan potatoes, broccoli 32.95

Wine Specials

Hess Select Sauvignon Blanc, Napa, 2016, gl 9, bot 27

Four Vines Old Vine Zinfandel, CA, 2016, gl 9, bot 27

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