

Tuesday, September 15, 2020

Tonight's Dinner Specials

Soups

Clam Chowder (GF) \$5.95/\$7.95

Braised Beef Chili (GF) \$5.95/\$7.95

Appetizer

Thai Ribs

Five Bone Rack of Smoked St. Louis Ribs with a Thai Peanut Sauce and Sweet Chili Glaze
Topped with Crushed Cashews and Micro Cilantro (GF) \$15.95

Entrees

Portuguese Stew \$26.95

Halibut, Lobster, Shrimp and Mussels Simmered in a White Wine Tomato Herb
Broth with Corn, Kale, and Linguica Sausage served with Charred Focaccia Bread

Swordfish \$26.50

Grilled Swordfish, Mushroom and Braised Spinach Risotto, Blistered Heirloom
Tomatoes, Shallot and Tarragon Beurre Blanc

Desserts

Peach Mascarpone Bread Pudding \$8.50

Served a la Mode with our Whiskey Praline Sauce

Chocolate Mousse \$8.50

Lemoncello Mascarpone Cake \$8.50

Crème Brulee \$8.50

Flan \$8.50

Cookie Sundae \$8.50

Served A La Mode with Chocolate Sauce, Whipped Cream, Sliced Almonds and a Cherry

Red Wines by the Bottle

Murphy Goode Pinot Noir
Cooper Hill Pinot Noir
“Hallberg Ranch Emeritus” Pinot Noir
Chloe Merlot
“Don David” Torino Malbec
Colle Corviano Montepulciano
Cigar Zinfandel
Clayhouse Cabernet Sauvignon
Intrinsic Reserve Cabernet Sauvignon
Jordan Cabernet Sauvignon
Freemark Abbey Cabernet Sauvignon
Justin Isocoles Blend

White Wines by the Bottle

Ruffino Prosecco
Ilauri “Tavo” Pinot Grigio
M. Chapoutier Rose
Brancott Sauvignon Blanc
Merieau Sauvignon de Touraine
Frisk Riesling
Landhaus Gruner Veltliner
Louis Latour “Ardeche” Chardonnay
Landmark “Overlook” Chardonnay
Patz & Hall Chardonnay
Cascinetta Vietti Moscato

Bottled Beer

Amstel Light, Anchor Steam Lager, Bantam Cider, Budweiser, Bud Light,
Coors Light, Dos Equis Lager, Heineken, Michelob Ultra, Omission Lager (GF),
St. Pauli Girl (N.A.), Sam Smith Oatmeal Stout, Stella Artois, Upside Dawn (N.A.)

Red Sangria, White Sangria, Mimosa, Bloody Mary “Kit”