

Tonight's Dinner Specials

Thursday, August 6, 2020

Soups

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

Vichyssoise (GF) \$4.95/6.95

Chilled Potato Leek Soup with Snipped Chive and Olive Oil

Entrees

Ribeye \$31.50

Grilled 14oz Ribeye Steak, Mashed Potatoes, Roasted Asparagus, Caramelized Onion and Blue Cheese Fondue, Truffle Chive Frites

Sole Francaise \$23.95

Pan Fried Egg Battered Sole, Served over Jasmine Rice, Sauteed Green Beans, Lemon Capers Buerre Blanc

Desserts

Raspberry White Chocolate 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
Pio Chianti DOCG
“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, 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”