

Today's Lunch Specials

Thursday, August 6, 2020

Soups

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

Vichyssoise \$4.95/\$6.95

Entrees

Chicken BLT Salad \$12.95

Honey Balsamic Dressed Romaine, Smoked Bacon, Heirloom Tomato, Cucumber, Red Onion, Focaccia Croutons, Goat Cheese, Grilled Marinated Chicken

Beef Fajita Rice Bowl \$12.50

Sauteed Ribeye, Peppers, Onions, and Zucchini over Jasmine Rice Topped with Cheddar Cheese, Pico De Gallo, Sour Cream and Crispy Corn Tortillas

Desserts

Banana Dulce de Leche Bread Pudding \$8.50

Served a la Mode with our Whiskey Praline Sauce

Chocolate Mousse \$8.50

Lemoncello Mascarpone Cake \$8.50

Cookie Sundae \$8.50

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

Flan \$8.50

Served with Toasted Coconut and Fresh Raspberries

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 Adams Lager, Sam Smith Oatmeal Stout,
Stella Artois, Upside Dawn (N.A.)