

Wednesday, January 13, 2021

Tonight's Dinner Specials

Soups

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

Sweet and Sour Cabbage and White Bean Soup (GF) \$4.95/\$6.95

Entrees

Swordfish \$25.95

Grilled Atlantic Swordfish, Blistered Heirloom Tomatoes, Chimichurri Sauce, Garlic Mashed Potatoes, Roasted Asparagus

Pan Roasted Cod \$24.50

Pan Roasted Icelandic Cod, Wild Mushroom Lemon Chive Beurre Blanc, Vegetable Jasmine Rice, Haricot Verts

Desserts

Apple Cinnamon Bread Pudding \$8.50

Served A La Mode with our Whiskey Praline Sauce

Chocolate Mousse \$8.50

Crème Brulee \$8.50

Cookie Sundae \$8.50

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

Flan \$8.50

Lemoncello Mascarpone Cake \$8.50

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

Auspicion 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, Heineken, Michelob Ultra, Modelo, Omission Lager (GF),
St. Pauli Girl (N.A.), Sam Adams Lager, Sam Smith Oatmeal Stout,
Stella Artois, Upside Dawn (N.A.)

