

Friday, January 22, 2021

## Tonight's Dinner Specials

### Soups

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

**Roasted Garlic Tomato** (GF) \$4.95/\$6.95

### Entrees

**Halibut** \$26.95

Pan Roasted Halibut Filet, Wild Mushroom Risotto, Spinach Pesto, Roasted Baby Carrots

**Swordfish** \$25.95

Grilled Swordfish Steak, Vegetable Jasmine Rice, Sauteed Haricot Verts, Lemon Shallot Beurre Blanc

### Desserts

**Raspberry White Chocolate Bread Pudding** \$8.50

Served A La Mode with our Whiskey Praline Sauce

**Chocolate Mousse** \$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

**Crème Brulee** \$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.)