

Wednesday, December 2, 2020

## Tonight's Dinner Specials

### Soups

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

**Braised Beef, Wild Mushroom and Rice** (GF) \$5.95/\$7.95

**French Onion Soup** (GF upon Request) \$7.95

### Appetizer

**Thai Chili Ribs** \$15.95

Smoked St. Louis Ribs, Thai Chili Glaze, Peanut Sauce, Cashews, Toasted Sesame Seeds, Cilantro

### Entrees

**Baked Haddock** \$23.95

Panko and Herb Crusted Haddock, Vegetable Jasmine Rice, Sauteed Haricot Verts topped with Lemon Chive Buerre Blanc

**Sirloin** \$27.50

Grilled NY Sirloin, Cheddar Bacon Mashed Potatoes, Roasted Asparagus, Port Wine Demi-glace, Crispy Potato Sticks

### Desserts

**Cranberry Eggnog 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 Smith Oatmeal Stout, Stella Artois, Upside Dawn (N.A.)

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