

Wednesday, July 21, 2021

## Tonight's Dinner Specials

### Soups

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

**Black Bean Tortilla** (GF) \$4.95/\$6.95

### Entrees

**Halibut** \$27.95

Pan Roasted Halibut served with Vegetable Jasmine Rice, Sauteed Haricot Vert, and a Shallot & Shiitake Buerre Blanc

### Desserts

**Lemon Blueberry White Chocolate Bread Pudding** \$8.50

Served a la Mode with our Whiskey Praline Sauce

**Chocolate Mousse** \$8.50

**Flan** \$8.50

Served with Toasted Coconut Flakes

**Lemoncello Mascarpone Cake** \$8.50

**Crème Brulee** \$8.50

**Cookie Sundae** \$8.50

Served A La Mode with Whiskey Praline Sauce and Whipped Cream

## **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, Budweiser, Bud Light,  
Coors Light, Corona Dos Equis Lager, Heineken, Michelob Ultra, Omission Lager (GF),  
Sam Adams Lager, St. Pauli Girl (N.A.), Sam Smith Oatmeal Stout, Stella Artois,  
Upside Dawn (N.A.)