

Monday, February 22, 2021

## Today's Lunch Specials

### Soups

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

**Prime Rib Chili** (GF) \$5.95/\$7.95

### Entrees

**Chicken Cobb Salad** \$12.95

Crisp Chopped Romaine Hearts Tossed in Honey White Balsamic Vinaigrette with Heirloom Tomatoes, Applewood Smoked Bacon, Cucumbers, Blue Cheese, Avocado, and Chicken

**Shrimp Scampi Risotto** \$12.95

Pan Seared Gulf Shrimp with Mushrooms and Tomatoes Finished in White Wine, Herbs, and Garlic Butter over Creamy Parmesan Risotto

### Desserts

**Caramelized Banana 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  
Cesari Ripassa Valpolicella  
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, Bantam Cider, Budweiser, Bud Light, Coors Light, Heineken, Michelob Ultra,  
Modelo, Omission Lager (GF), Sam Adams Lager, Stella Artois, Upside Dawn (N.A.),  
St. Pauli Girl (N.A.)