

Tuesday, January 13, 2021

Today's Lunch Specials

Soups

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

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

Entrees

Blackened Swordfish Tacos \$11.95

Lightly Cajun Seasoned Swordfish Tips in Soft Flour Tortillas, Lettuce, Pico De Gallo, Pickled Onions, Sweet Chili Aioli served with House made Corn Tortilla Chips

Cobb Chicken Sandwich \$12.50

Grilled Chicken Breast, Blue Cheese, Applewood Smoked Bacon, Avocado, Balsamic Glaze on Toasted Brioche Bun, Lettuce, Tomato, Pickle Wedge, and Kettle Chips

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.)