

Thursday, May 6, 2021

Today's Lunch Specials

Soups

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

Loaded Potato (GF) \$5.50/\$7.50

Braised Beef Chili (GF) \$5.95/\$7.95

Entrees

Duck Confit BLT \$13.50

Crispy Duck, Smoked Bacon, Heirloom Tomato, Bibb Lettuce, Lemon Herb Aioli on Toasted Ciabatta served with Kettle Chips and Pickle Spear

Corned Beef Sandwich \$12.50

Hand Cut Corned Beef on Grilled Brioche with Swiss, Coleslaw and Horseradish Whole Grain Mustard Sauce served with Kettle Chips and Pickle Spear

Desserts

Raspberry White Chocolate 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.)