

Thursday, July 22, 2021

Today's Lunch Specials

Soups

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

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

Entrees

Fish Tacos \$12.50

Blackened Swordfish, Pico De Gallo, Pickled Onion, Chipotle Aioli, Flour Tortillas served with Corn Chips and Salsa

Steakhouse Salad \$13.50

Honey Balsamic Dressed Romaine, Roasted Vegetables, Heirloom Tomatoes, Blue Cheese, Toasted Pepitas, Croutons, Grilled Steak Tips

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

Crème Brulee \$8.50

Cookie Sundae \$8.50

Served a la Mode with Chocolate Sauce, Whipped Cream, Sliced Almonds and a Cherry

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
Ilauri “Bajo” Montepulciano
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.)