

Wednesday, September 16, 2020

# Today's Lunch Specials

## Soups

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

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

**Roasted Garlic and Tomato** (GF) \$4.95/\$6.95

## Entrees

**Cheddar and Sausage Mac N Cheese** \$12.50

Linguica Sausage, Corn, Sharp Cheddar, Parmesan, and  
Gemelli Pasta

**Shrimp and Swordfish Piccata** \$13.95

Grilled Shrimp and Swordfish served with Jasmine Rice,  
Sautéed Haricot Verts, Lemon Caper Beurre Blanc

## Desserts

**Peach and Mascarpone Bread Pudding** \$8.50

Served a la Mode with our Whiskey Praline Sauce

**Chocolate Mousse** \$8.50

**Crème Brulee** \$8.50

**Lemoncello Mascarpone Cake** \$8.50

**Cookie Sundae** \$8.50

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

**Flan** \$8.50

Served with Toasted Coconut and Fresh Raspberries

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