

Monday, February 22, 2021

Tonight's Dinner Specials

Soups

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

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

Entrees

Portuguese Seafood Stew \$24.95

Seared Swordfish and Cod, Mussels, and Shrimp Simmered in White Wine, Herb Tomato Broth, Linguica Sausage, and Tuscan Kale served with Charred Parmesan Focaccia Bread

Monday Night Meatballs \$15.95

Pork and Ricotta Meatballs, Capellini Pasta, Shaved Parmesan, Basil, Garlic Crostini

Desserts

Caramelized Banana Bread Pudding \$8.50

Served A La Mode with our Whiskey Praline Sauce

Chocolate Mousse \$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

Crème Brulee \$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 Ripasso Valpolicella
Cigar Zinfandel
IlLauri “Bajo” Montepulciano
Auspicion Cabernet Sauvignon
Intrinsic Reserve Cabernet Sauvignon
Jordan Cabernet Sauvignon
Freemark Abbey Cabernet Sauvignon
Justin Isocoles Blend

White Wines by the Bottle

Ruffino Prosecco
IlLauri “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),
St. Pauli Girl (N.A.), Sam Adams Lager, Stella Artois, Upside Dawn (N.A.)

