

Monday, May 3, 2021

Tonight's Dinner Specials

Soups

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

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

Entrees

Monday Night Meatballs \$15.95

Pork and Ricotta Meatballs over Capellini Pasta tossed in Pomodoro Sauce with Torn Basil, Grated Parmesan, and Crostini

Swordfish \$25.95

Grilled Center Cut Swordfish Steak with Sweet Chili Aioli and Pineapple Salsa Served with Mashed Potatoes and Sauteed Haricot Vert

Desserts

Raspberry 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 and Fresh Raspberries

Lemoncello Mascarpone Cake \$8.50

Crème Brulee \$8.50

Cookie Sundae \$8.50

Served A La Mode with Whiskey Praline Sauce and Whipped Cream

Red Wines by the Bottle

Murphy Goode Pinot Noir
Cooper Hill Pinot Noir
“Hallberg Ranch Emeritus” Pinot Noir
Chloe Merlot
Pio Chianti DOCG
“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, Corona Dos Equis Lager, Heineken, Michelob Ultra, Omission Lager (GF),
Sam Adams Lager, St. Pauli Girl (N.A.), Sam Smith Oatmeal Stout, Stella Artois,
Upside Dawn (N.A.)

Red Sangria, White Sangria, Mimosa, Bloody Mary “Kit”