

Tuesday, September 14, 2021

Tonight's Dinner Specials

Soups

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

Butternut Bisque (GF) \$4.95/\$6.95

Entrees

Swordfish \$25.95

Grilled Swordfish Steak served with Garlic Mashed Potatoes,
Roasted Asparagus, and Lemon Caper Butter Sauce

Cod \$24.95

Pan Roasted Cod Loin served with Vegetable Jasmine Rice,
Sauteed Haricot Vert, and Lemon Chive Beurre Blanc

Desserts

Pineapple White Chocolate Bread Pudding \$8.50

Served a la mode with Praline Sauce

Chocolate Mousse \$8.50

Flan \$8.50

Served with Toasted Coconut Flakes

Lemoncello Mascarpone Cake \$8.50

Crème Brulee \$8.50

Cookie Sundae \$8.50

Served a la mode with Praline Sauce, Chocolate Syrup, Whipped Cream, and Nuts

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.)