

Tuesday, January 12, 2021

## Tonight's Dinner Specials

### Soups

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

**Sweet and Sour Cabbage with White Bean** (GF) \$4.95/\$6.95

### Entrees

**Meatballs** \$15.95

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

**Swordfish** \$25.95

Grilled Atlantic Swordfish, Roasted Heirloom Tomatoes and Chimichurri Sauce, Garlic Mashed Potatoes, Haricot Verts

### Desserts

**Apple Cinnamon Bread Pudding** \$8.50

Served A La Mode with our Whiskey Praline Sauce

**Chocolate Mousse** \$8.50

**Crème Brulee** \$8.50

**Flan** \$8.50

**Limoncello 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  
Colle Corviano Montepulciano  
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, Anchor Steam Lager, Bantam Cider, Budweiser, Bud Light,  
Coors Light, Heineken, Michelob Ultra, Modelo, Omission Lager (GF),  
St. Pauli Girl (N.A.), Sam Smith Oatmeal Stout, Stella Artois, Upside Dawn (N.A.)

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