

Saturday, October 17, 2020

## Tonight's Dinner Specials

### Soups

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

**Chicken Tortilla** (GF) \$5.50/\$7.50

### Entrees

**Pan Roasted Cod** \$24.95

Cod Loin, Lobster Tomato Beurre Blanc, Jasmine Rice, Sauteed Haricot Verts.

**Rack of Lamb** \$27.50

Grilled New Zealand Lamb Chops, Mushroom Risotto, Roasted Baby Carrots, Port Wine Demi Glace.

### Desserts

**Banana Dulce De Leche Bread Pudding** \$8.50

Served a la Mode with our Whiskey Praline Sauce

**Chocolate Mousse** \$8.50

**Lemoncello Mascarpone Cake** \$8.50

**Crème Brulee** \$8.50

**Cookie Sundae** \$8.50

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

**Flan** \$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  
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 Smith Oatmeal Stout, Stella Artois, Upside Dawn (N.A.)

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