

Tonight's Dinner Specials

Soups

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

Roasted Garlic Tomato (GF) \$4.95/\$6.95

Entrees

Grilled Swordfish \$23.95

Blistered Cherry Tomatoes, Lemon and Basil Beurre blanc, Jasmine Rice, Haricot Verts

Desserts

Double Chocolate Bread Pudding \$7.95

Served a la Mode with our Whiskey Praline Sauce

Chocolate Mousse \$7.95

Lemoncello Mascarpone Cake \$7.95

Flan \$7.95

Served with Toasted Coconut
and Fresh Raspberries

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
Isosceles Red 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 and Hall Chardonnay
Cascinetta Vietti Moscato

Bottled Beer

Amstel Light, Anchor Steam Lager, Bantam Cider, Blue Moon, Budweiser, Bud Light,
Coors Light, Dos Equis Lager, Heineken, Michelob Ultra, Omission Lager (GF),
St. Pauli Girl (N.A.), Sam Adams Lager, Sam Smith Oatmeal Stout,
Stella Artois, Upside Dawn (N.A.)