



**Tuesday, April 23, 2019**

**SOUP:** Lentil and Vegetable...6 (V)  
Shrimp corn chowder...7

**FLAT BREAD:** Bolognese sauce, caramelized onions, pepperoni and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Scallops sautéed with leeks, roma tomatoes and fresh corn in a light saffron basil cream sauce, tossed with risotto...28

**ENTRÉES:**

Pan seared Cod Fillet with capers, olives, basil and tomato sauce, over angel hair pasta and broccoli...25

Pumpkin Tortelloni with roasted sweet potatoes, sundried tomatoes and julienne sugar snap peas in a light parmesan cheese cream sauce...21

**Seafood Paella:** Sautéed shrimp, clams, mussels, chicken, sausage, scallops, cod and calamari with onions and peppers in a saffron broth over rice...30

Roasted semi boneless Half Duck with dried fig red wine sauce, roasted baby Yukon potatoes and sugar snap peas...25

~ Trusty Steed ~Scotch, Sauvignon Blanc, lemon juice and topped with ginger beer...12~

**Red Wine Feature**

**NERO D'AVOLA (SICILY)**

**\$36 Bottle / \$9 Glass**

Deep ruby red wine with violet reflections, this wine displays fresh aromas of red and black berries. Well rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices.

**White Wine Feature**

**MURRIETA'S WELL (ROSE)**

**\$36 Bottle / \$9 Glass**

This wine displays a vibrant peach color with aromas of wild strawberries, gardenias and white nectarine. On the palate, bright acidity and flavors of fresh stone fruit and berries are highlighted in this well-balanced, opulent wine.