



**Sunday, June 17, 2018**

**SOUP:**

Turkey sausage, kale and sweet potato soup...**6**

**FLAT BREAD:** Prosciutto, caramelized onions, sliced tomatoes, dried figs and mozzarella cheese...**9**

**RISOTTO OF THE DAY:**

Lobster Meat sautéed with corn, diced plum tomatoes, artichokes and arugula in a light saffron tomato cream sauce tossed with risotto...**28**

**ENTRÉES:**

Pan seared Halibut Fillet with grilled gold pineapple salsa, jasmine rice and sautéed garlic broccoli...**26**

Braised Short Ribs topped with a braising reduction, gorgonzola mashed potatoes and grilled vegetables...**27**

Pumpkin Tortelloni sautéed with sundried tomatoes, roasted sweet potatoes and spinach in a sherry wine garlic cream sauce...**20**

Paella Valenciana: Shrimp, mussels, clams, sausage, chicken, calamari and scallops sautéed with onions and peppers in a saffron broth over rice...**31**

Grilled 18oz Porterhouse Steak with a red wine reduction, garlic mashed potatoes and julienne vegetables...**30**

**~~Drink Special~~Sangria~ Red, White or Rose ...**11****

**Red Wine Feature**

**NERO D'AVOLA**  
Sicily

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

Deep ruby red wine with violet reflections in a glass. 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**

**HARBOR TOWN (Sauvignon Blanc)**  
New Zealand

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

Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruits: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.