



Thursday, March 21, 2019

Shrimp Chowder...6 (GF)

FLAT BREAD: Spinach, caramelized onions, grilled chicken, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Pan seared Sea Scallops with mushrooms, peas and roma tomatoes in a light saffron gorgonzola cheese cream sauce, tossed with risotto...27

ENTRÉES:

Pan seared Wild Striped Bass Fillet with olives, capers and tomatoes in a white wine garlic sauce, jasmine rice and broccoli...24

Slow braised Semi Boneless Half Duck with a dried fig red wine reduction, garlic mashed potatoes and spinach...25

Butternut squash Ravioli sautéed with roasted sweet potatoes, sundried tomatoes, caramelized onions and arugula in a light goat cheese cream sauce...21

Beef Tournedos: Pan seared Filet Mignon with a wild mushroom red wine demi-glaze, pea tomato risotto and green beans...30

~ Drink Special ~ Titos Vodka, crème de cassis, ginger with and fresh lime juice...11~

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

**SANTA RITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

Pale yellow color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.