



Wednesday, February 21, 2018

**SOUP:**

Leek and Potato with Shrimp...6

**FLAT BREAD:** Grilled chicken, mushrooms, spinach, marinara sauce and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Grilled chicken sautéed with leeks, roasted butternut squash and diced plum tomatoes in a light gorgonzola cream sauce tossed with risotto...24

**ENTRÉES:**

**Tournedos:** Pan seared Filet Mignon with wild mushrooms and sundried tomatoes in a red wine sauce, horseradish mashed potatoes and julienne vegetables...30

**Swordfish Piccata:** Pan seared Swordfish with capers, artichokes and lemon juice in a white wine garlic sauce, jasmine rice and broccoli...25

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

**Grilled Lamb chops** with red wine reduction, roasted sweet potatoes and grilled vegetables...25

**Spicy Ginger Beer Margarita:** Tequila, lime juice, habanero simple syrup topped with ginger beer served on the rocks...12

**Red Wine Feature**

**NERO D'AVOLA  
ITALY**

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

Deep ruby red wine with violet reflections in the 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**

**BEYRA (PORTUGAL)**

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

Mineral and citrus fruitiness, grapefruit, hints of nettle and white flowers, very fresh and light on the palate, revealing the altitude of the vineyards. Excellent as an aperitif, with appetizers, grilled fish and shellfish and to share with friends.