



Wednesday, January 18, 2017

**SOUP:** Lentil and vegetable ...5

**APPETIZER SPECIAL:**

**CLAMS:** Little neck clams tossed with chorizo, tomatoes and garlic in a tequila sauce served with grilled focaccia...13

**FLAT BREAD:**

Grilled Chicken, mushrooms, spinach, marinara sauce and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Sea Scallops sautéed with leeks, roasted butternut squash and dice tomatoes in a light saffron cream sauce tossed with risotto...25

**ENTRÉES:**

Pan seared Cod Fillet with Mediterranean sauce, jasmine rice and baby Bok choy...23

Pan seared Duck breast with dried blueberry port wine sauce, roasted sweet potatoes and grilled vegetables...23

Grilled Rack of Lamb with a shallot red wine demi-glaze, garlic mashed potatoes and garlic broccoli...27

Roasted Vegetable Ravioli sautéed with diced tomatoes, roasted butternut squash and spinach with a light gorgonzola herb cream sauce...19

Grilled marinated Pork Chop with a red wine demi-glaze, garlic mashed potatoes and spinach...21

**Agavales gold tequila, Patron Citronage, fresh peach puree and house made sour mix, served on the rocks...11**

**Red Wine Feature**

2015 NERO D'AVOLA  
ITALY

\$36 Bottle / \$9 Glass

A 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**

2015 EXCELSIOR / SAUVIGNON BLANC  
\$36 Bottle / \$9 Glass

An inviting bouquet of passion fruit, lime and leads to layers of citrus, gooseberry and herbs on the palate. An invigorating acidity and long fruity balance of ripe fig fruity finish.