



Tuesday, September 18, 2018

SOUP:

16 bean, sausage and vegetable soup...**5 (GF)**

FLAT BREAD: Pepperoni, mushrooms, caramelized onions, marinara sauce and mozzarella cheese...**9**

RISOTTO OF THE DAY:

Sea Scallops sautéed with artichoke hearts, diced tomatoes and yellow peppers in a light parmesan cream sauce tossed with risotto...**26 (GF)**

ENTRÉES:

Beef Tournedos: Pan seared Filet Mignon with wild mushrooms, shallots and red wine sauce, gorgonzola mashed potatoes and grilled vegetables...**30**

Pan seared Rainbow Trout Fillet with crabmeat, capers and cherry tomatoes in a garlic white wine sauce, jasmine rice and broccoli...**23**

Roasted Semi Boneless Half Duck with a dried blueberry red wine sauce, roasted sweet potatoes and sugar snap peas...**24**

Shrimp and Scallop Ravioli sautéed with caramelized onions, spinach and cherry tomatoes in a light goat cheese herb and turmeric cream sauce...**20 (V)**

~Whiskey lemonade~ Jack Daniels, Cointreau, fresh lemon juice and agave topped with sprite...11

Red Wine Feature

NERO D'AVOLA

\$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

**DIAMANTE RIOJA
SPAIN**

\$36 Bottle / \$9 Glass

Pale yellow in color with golden hues, this wine has a delicate bouquet with hints of fresh flowers and tones of ripe fruit, velvety and smooth on the palate. Pairs well with seafood and pasta dishes.