



# Specials

## Appetizers

- Sautéed Broccoli Rabe and Polenta ..... \$12  
 With Olive Oil, Garlic, and Red Pepper Flakes
- Iceberg Wedge and Beef Steak Tomato Salad ..... \$12  
 With Crumbled Blue Cheese, Smoked Bacon, with House Made Dressing and Topped with Crispy Fried Onions

## Entrées

- Pan Seared Halibut ..... \$26  
 With a Lemon, Ginger and Fresh Basil Sauce Served with Risotto and Vegetables
- Bison Short Ribs ..... \$25  
 Slow Braised with a Port wine and Served over Polenta
- All Natural Grain fed Veal Chop ..... \$27  
 Pan Roasted with Pearl Onions, Sautéed Pancetta, and Brussel Sprouts Served with Mashed Potatoes
- Seafood & Fresh Paccheri Pasta Mac and Cheese ..... \$26  
 Shrimp, Scallops, and Crabmeat in a Creamy Cheese Sauce topped with Melted Cheese and Bread Crumbs

## Wine & Cocktails

- Glass Fetzer Gewurztraminer ..... \$9
- Antico Fuoco Rosso IGT 2014 ..... \$8 Glass 19 Bottle  
 Blend of Negroamaro, Merlot, and Primitivo
- Chocolate Raspberry Martini ..... \$13  
 Chocolate Raspberry Vodka, Chocolate liquor, Chambord, and Cream