



Specials

Appetizers

- Iceberg Wedge and Beef Steak Tomato Salad \$12
 With Crumbled Blue Cheese, Smoked Bacon, with House Made Dressing and Topped with Crispy Fried Onions
- Beef Steak Tomato Napoleon Bruschetta \$12
 Fresh Mozzarella, Roasted Red Pepper, and Prosciutto topped with fresh basil Pesto olive oil and Balsamic Reduction

Entrées

- Dry Aged over 30 Days Grilled Cowboy Steak \$29
 With Gorgonzola Butter Served with Green beans Almondine and Parmesan Mashed Potatoes
- Pan Seared Halibut \$26
 With a Lemon, Ginger and Fresh Basil Sauce Served with Risotto and Vegetables
- Seafood Mac and Cheese \$26
 Shrimp, Scallops, and Crabmeat in a Creamy Cheese Sauce topped with Melted Cheese and Bread Crumbs
- Veal Chop Ala Parmesan \$24
 Topped with fresh Mozzarella in a House made Tomato sauce served with Pasta and Vegetables

Wine & Cocktails

- Ginger Pear Martini \$13
 Pear Vodka with Ginger Syrup and Seltzer
- Glass Fetzer Gewurztraminer \$9
- Antico Fuoco Rosso IGT 2014 \$8 Glass 19 Bottle
 Blend of Negroamaro, Merlot, and Primitivo