



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
- Roasted Red Beet Salad \$13
 With Goat Cheese over Spring Mixed Greens with our House Vinaigrette
- Eggplant Caponata With Risotto Cake \$12
 Topped with Goat Cheese and Sriracha Sauce

Entrées

- Sautéed Soft Shell Crabs \$25
 With a Garlic, Caper Butter and White Wine Served with Asparagus and Mashed Potatoes
- Warm Spinach Salmon Salad \$21
 Fresh Spinach tossed with a warm Lemon Ginger dressing, with a Fried Risotto Cake, and Grilled Salmon, topped with Hay Stack Onions
- Pan Seared Halibut \$26
 Topped with Mango Salsa and Sweet Chili Sauce, Served with Risotto and Vegetables
- Grilled Chicken over Ala Vodka Pasta \$19
 Penne Pasta tossed in Tomato Cream ala Vodka sauce topped with fresh basil and Grated Parmesan Cheese

Wine & Cocktails

- Pineapple Upside Down Cake Martini \$13
 Vanilla Vodka, Amaretto, Pineapple Juice, and Grenadine
- Glass Fetzer Gewurztraminer \$9
- Antico Fuoco Rosso IGT 2014 \$8 Glass 19 Bottle
 Blend of Negroamaro, Merlot, and Primitivo