

# Specials

March 11th through March 17th

## appetizer

artichoke crostini

toasted bread served with a dip made of artichokes, parmesan, garlic, and herbs, 7.50

## pasta sauces

\*2.00 extra charge when served with an entrée

sausage, mushroom, spinach sauté\*

sausage, mushrooms, and fresh spinach sautéed with a light mushroom broth, 15\*

cilantro peanut pesto

a room temperature sauce seasoned with cilantro, olive oil, peanuts, garlic, and parmesan, 13

## entrées

served with your choice of pasta with sauce or vegetable/side dish of the day

grilled sockeye salmon

served with orange-citrus vinaigrette, 20

pan-roasted skate wing

served with lemon-caper beurre blanc, 20

chicken vesuvio

chicken breast roasted with oregano, lemon juice, garlic, and potatoes, 17

grilled pork chop

bone-in chop served with bacon-cabbage confit, 18

## vegetable/side dish

steamed peas with carrots and/or roasted yukon gold potatoes

## lasagna

spinach and black olive with tomato-cream sauce, 13

## featured wines

Sokol Blosser "Evolution" - glass 8.50, bottle 32

Candoni Organic Merlot - glass 7.50, bottle 27