

# **Specials**

**January 11 - January 17, 2018**

## **appetizer**

*coquilles st. jacques*

*three sea scallops baked in a scallop shell with bread crumbs, pepperjack cheese, and a white wine-mushroom cream sauce, 12*

## **pasta sauce**

*roasted red pepper with goat cheese*

*purée of roasted peppers, wine, tomatoes, garlic; with crumbled goat cheese, 15*

## **entrées**

*pan-roasted skate wing*

*with tomato artichoke relish, 21*

*tilapia en croûte\**

*tilapia, spinach, and mushrooms baked in a puff pastry; topped with lemon beurre blanc, 22*

*\*please allow twenty minutes cooking time*

*chicken kebabs*

*two skewers of chicken and fresh vegetables; grilled and served with dill yogurt sauce, 19*

*grilled lamb chops*

*with brandy shallot sauce, 27*

## **vegetable/side dish**

*green beans and/or mashed potatoes*

## **lasagna**

*spinach and black olives with a tomato-cream sauce, 15*

## **featured wine**

**Colterenzio Pinot Nero Blauburgunder (Alto Adige, Italy) - glass 8.5, bottle 32**

## **featured beer**

**Dogfish Head Flesh & Blood, American IPA, (Delaware), 6**