

Specials

May 17 - May 23, 2018

appetizer

ratatouille with goat cheese

vegetables in marinara baked with goat cheese and served with grilled bread, 9

pasta sauce

beef bulgogi

a korean and italian fusion of soy sauce, garlic, sesame oil, marinated steak, red bell peppers, and scallions, 17

entrées

soft-shell crabs

two fresh soft-shells sautéed in butter and served with toasted almonds, 23

stuffed rainbow trout

fresh trout stuffed with julienned vegetables and topped with lemon beurre blanc sauce, 22

chicken cacciatore

chicken breast served with stewed tomatoes, mushrooms, onions, green olives & herbs, 20

grilled pork chop

bone-in chop served with bacon-cabbage confit, 20

salad

kale quinoa salad

kale, quinoa, feta, red onion tossed with an italian vinaigrette, 10;

topped with chicken breast, 13; salmon or sautéed shrimp, 16

vegetable/side dish

vegetable risotto

lasagna

sausage and peppers with marinara, 15

featured wine

Josh Cellars Chardonnay (California) - glass 9, bottle 32

featured beer

Half Acre Vallejo, India Pale Ale (Chicago), 6