

Specials

February 7 - February 13, 2019

appetizer

shrimp & spinach quesadilla

*a flour tortilla stuffed with shrimp, fresh spinach, and mozzarella cheese;
served with salsa verde and sour cream, 11*

pasta sauce

prosciutto and peas

aged european prosciutto and peas tossed in a light cream sauce, 15

entrées

grilled swordfish

with chive beurre blanc, 23

macadamia nut-crusted sole

served with orange-yogurt sauce, 22

rosemary-orange cornish hen

oven-roasted with fresh rosemary and orange juice, 21

meatloaf

homemade meatloaf with natural juice gravy, 18

vegetable/side dish

steamed asparagus and/or mashed potatoes

lasagna

artichoke, sun-dried tomato & goat cheese with marinara, 15

featured wine

Wagner Conundrum White Blend (Rutherford, CA), glass 9, bottle 32

*A unique, inventive blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier.
This great winter white has a rich full body, ripe, tropical hints of lemon and stone fruits.*

wine flight

*Compare 3 oz each of Hess Chardonnay and Jules Taylor Sauvignon Blanc and this
weeks special Conundrum Blend which includes both these grape varietals, \$14*