

# Tonights Dinner Specials

## Soup du jour

### Minestrone

White beans, pancetta, pasta, cabbage, carrots, spinach, celery, onions, sweet peppers and tomatoes simmered in chicken stock.

\$4.25 bowl \$3.25 cup

## Appetizers

### Fresh Mozzarella Salad

Fresh mozzarella cheese is served on a bed of mixed greens with roasted red peppers and a balsamic vinegar glaze.

\$7.95

### Buffalo Rock Shrimp

Sweet rock shrimp are lightly breaded, deep fried and tossed in a zesty buffalo style wing sauce served with carrots, crumbled blue cheese and buttermilk dressing..

\$9.95

## Entrées

### Sliced Tenderloin and Lobster Oscar

Beef Tenderloin is Char grilled to your liking, sliced and topped with Maine lobster claw meat, asparagus and bearnaise sauce-served with au gratin potatoes.

\$35.95

### Maple Horseradish Glazed Pork Chops

Jersey cut pork chops are char-grilled and glazed with horseradish and maple syrup-served with potatoes and vegetable.

\$15.25

### Linguine Czarina

Tender pieces of Atlantic salmon and smoked Atlantic salmon are tossed with leeks, garlic, white wine, cream, Reggiano Parmigiana and Linguine.

\$18.50

### Haddock Francaise

Egg battered Haddock fillet is sautéed and finished in a garlic, herb and lemon butter served with golden harvest medley (Israeli Couscous, tri-colored Orzo Pasta, Split Baby Garbanzo Beans and delicate Quinoa) tossed with fresh baby spinach.

\$17.50

### Chicken Parmigiana

Boneless breast of chicken is breaded and topped with marinara, Romano, and mozzarella cheeses and served over penne pasta.

\$15.95

Entrées are served with salad, garlic bread and rolls.

## Tonight's Special

### PYLON Cotes du Ventoux Red 2010

Rhone Valley, France

**\$8.00 glass \$30.95 bottle**

Pylon Cotes du Ventoux Red is a great little red wine from France's Cotes du Ventoux region.... Cotes de Ventoux is an appellation in the southeast of the Southern Rhone region of France. It takes its name from Mount Ventoux, which has a cooling effect in the region's generally Mediterranean climate. The limestone soil of Cotes du Ventoux gives a fruity red wine, easy to drink and to appreciate. Pylon is simple and tasty...No nonsense... A hand harvested blend of 55% Grenache, 40% Syrah and 5% Carignan...All from 50 year old vines and bottled at the Estate.