

# Specials

September 2nd through September 8th

## appetizer

crab-stuffed artichoke bottoms

four artichoke bottoms stuffed with crab and baked; served with sun-dried tomato remoulade, 8

## pasta sauces

\*2.00 extra charge when served with an entrée

greek feta pomodoro

a room temperature tomato sauce with fresh basil, feta cheese, and garlic, 13

beef bulgogi\*

a korean and italian fusion of soy sauce, garlic, sesame oil, marinated steak, bell peppers, and scallions; topped with soy sauce, 15\*

## entrées

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

sautéed crab cakes

two crab cakes served with sun-dried tomato remoulade, 20

tilapia en croute

tilapia, spinach, and mushrooms baked in a puff pastry; topped with lemon beurre blanc, 19

chicken kebabs

two skewers of chicken and fresh vegetables; grilled and served with dill yogurt sauce, 17

braised lamb shank

slowly braised with carrots, potatoes, white beans and natural juices (does not include side dish), 20

## salad entrée

horseradish caesar steak salad

our classic caesar pasta salad tossed with a combination of caesar dressing and horseradish; topped with grilled steak, 16

## vegetable/side dish

steamed green beans and/or mashed sweet potatoes

## lasagna

sausage and peppers with marinara sauce, 13

## featured wines

Segura Viudas Cava Reserva - split 9

Vinum Cellars Pinot Noir - glass 7, bottle 25