

Specials

June 15 - June 21, 2017

appetizer

*blackened jumbo shrimp skewers
with spicy barbecue sauce and fennel slaw, 11*

pasta sauce

*cilantro peanut pesto
room temp sauce with cilantro, olive oil, peanuts, garlic, and parmesan, 14*

entrées

*maple-soy sea scallops
sautéed with maple syrup and soy sauce; topped with sesame seeds, 23*

*grilled steelhead trout
with lemon beurre blanc, 22*

*chicken saltimbocca
chicken breast topped with melted swiss cheese and prosciutto, 19*

*grilled australian ribeye
ten ounce ribeye served with brandy shallot sauce, 24*

vegetable/side dish

green beans with almonds and/or parsley red potatoes

lasagna

chicken and broccoli with cheddar cheese in alfredo, 14

featured wine

Villa Huesgen Riesling (Germany) - glass 8.50, bottle 29

Punchy and forward, this fruity concoction offers loads of ripe pineapple, peach and citrus flavors. It's slightly off dry and straightforward in style but neatly balanced. Sharp lemon-lime acidity lends a pleasantly zesty kick to the finish.

featured beer

Temperance Greenwood Beach, Blonde Ale with Pineapple (Evanston, IL), can 6