

# **Specials**

**May 10 - May 16, 2018**

## **appetizer**

*tempura soft shell crab*

*served with mango salsa, 11*

## **pasta sauce**

*greek feta pomodoro*

*room temperature tomato sauce with fresh basil, feta cheese, and garlic, 15*

## **entrées**

*bacon-wrapped shrimp and scallops*

*four shrimp and four scallops wrapped with bacon and broiled, 23*

*pan-roasted tilapia*

*with caramelized ginger, 20*

*half duck*

*grilled duck breast and leg served with duck gravy, 22*

*grilled top sirloin medallions*

*ten ounce steak served with brandy shallot sauce, 24*

## **salad**

*grilled tuna nicoise salad*

*fresh ahi tuna on romaine and red leaf lettuce with tomatoes, kalamata olives, egg, steamed green beans, onions, and potatoes; tossed with nicoise dressing, 17*

## **vegetable/side dish**

*broccoli and/or mashed potatoes*

## **lasagna**

*chicken, spinach and mushroom with alfredo, 15*

## **featured wine**

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

## **featured beer**

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