

Specials

September 13 - September 19, 2018

appetizer

grilled portobella mushroom melt

fresh portobella grilled and topped with blue cheese and toasted pecans, 9

pasta sauce

**2.00 extra charge when served with an entrée*

beef bulgogi

a korean and italian fusion of soy sauce, garlic, sesame oil, marinated steak, red bell peppers, and scallions, 17

entrées

pan roasted halibut cheeks

served with herb beurre blanc, 22

grilled mahi mahi

served with papaya salsa, 22

chicken cacciatore

chicken breast served with stewed tomatoes, mushrooms, onions, green olives & herbs, 20

merguez sausages

spicy lamb sausages with sautéed spinach, caramelized onions and blue cheese, 20

vegetable/side dish

broccoli and/or horseradish mashed potatoes

lasagna

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

featured wine

Capolino Perlingieri Talento Aglianico (Sannio, Italy) - glass 8.5, bottle 29

featured beer

Half Acre Tuna, Extra Pale Ale (Chicago), 6