

# **Specials**

**December 6 - December 12, 2018**

## **appetizer**

*cornmeal-crusted shrimp*

*medium shrimp coated with cornmeal and served with cocktail sauce, 11*

## **pasta sauce**

*roasted red pepper with goat cheese*

*purée of roasted peppers, wine, tomatoes, garlic; with crumbled goat cheese, 15*

## **entrées**

*pan-roasted walleye pike*

*with saffron garlic cream sauce, 20*

*bacon-wrapped shrimp and scallops*

*four shrimp and four scallops wrapped with bacon and broiled, 24*

*barbecue chicken*

*half chicken roasted with fresh herbs and barbecue sauce, 19*

*merguez sausages*

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

## **vegetable/side dish**

*corn on the cob and/or garlic-roasted yukon gold potatoes*

## **lasagna**

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

## **featured wine**

***Spiaggiole Morellino di Scansano (Tuscany, Italy) - glass 9, bottle 32***

*Same Tuscan region and Sangiovese grape as Chianti, but made in a more fruit forward style featuring hints of wild berries in a well balanced wine with a nice long finish.*

## **featured beer**

***Half Acre GoneAway, India Pale Ale (Chicago), 7 pint***

*Tropical fruit flavors mingle with pine producing a clean, dry finish, 7% ABV.*