

Specials

February 14 - February 20, 2019

appetizer

*crab stuffed artichoke bottoms
with crab meat and jalapeño remoulade, 10*

pasta sauce

*spicy italian sausage & peppers
Ziers italian sausage with bell and banana peppers in a tomato sauce, 15*

entrées

*pan roasted halibut
served with ginger-scallion soy sauce, 23*

*grilled swordfish
with papaya salsa, 23*

*chicken saltimbocca
chicken breast topped with melted swiss cheese and prosciutto, 21*

*grilled lamb chops
tender petite lamb chops with ground mustard sauce, 24*

vegetable/side dish

steamed asparagus and/or chive mashed potatoes

lasagna

pepperoni with marinara, 15

featured wine

Wagner Conundrum White Blend (Rutherford, CA), glass 9, bottle 32

*A unique, inventive blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier.
This great winter white has a rich full body, ripe, tropical hints of lemon and stone fruits.*

wine flight

*Compare 3 oz each of Hess Chardonnay and Jules Taylor Sauvignon Blanc and this
weeks special Conundrum Blend which includes both these grape varietals, \$14*