

# **Specials**

**March 14 - March 20, 2019**

## **appetizer**

*bacon wrapped sea scallops*

*three bacon wrapped scallops topped with balsamic reduction and served with a risotto cake, 11*

## **pasta sauce**

*tomato vodka cream*

*a flavorful sauce with tomatoes, vodka, garlic, onions, cream, and oregano, 15*

## **entrées**

*grilled swordfish*

*with shrimp creole sauce, 23*

*oven-roasted halibut*

*with saffron-leek tomato sauce, 23*

*chicken vesuvio*

*chicken breast roasted with oregano, lemon juice, garlic, and vesuvio potatoes, 20*

*pepper-crusted ranch steak*

*ten ounce steak sautéed and served with horseradish cream sauce, 24*

## **vegetable/side dish**

*peas & carrots and/or mashed potatoes*

## **lasagna**

*tomato basil lasagna with fresh mozzarella in marinara, 15*

## **featured wine**

**Chateau du Taillan Haut-Médoc Bordeaux Cab (France) - glass 11, bottle 42**

*Cabernet Sauvignon with Merlot blend features red berry aromas with slight vanilla notes.*

*A good balance on the palate, with body and freshness.*

## **red wine flight - Cabernet Sauvignon (California, Italy, France)**

*Compare 3 oz each of Liberty School (California), Corleone (Italy) and*

*this weeks special Chateau du Taillan (France), 12*