

APRIL 19TH THRU 21ST DINNER SPECIALS

SOUP DU JOUR

ROASTED CAULIFLOWER SOUP ... \$4.95 CUP | \$6.95 BOWL

APPETIZERS

CALAMARI STEAKS WITH A CITRUS BEARNAISE SAUCE ... \$7.95

SEARED AHI TUNA ... \$9.95

Sesame crusted Ahi Tuna lightly seared and served with Basil-Pesto-Wasabi and Reduced Balsamic drizzle.

PANKO-CRUSTED BUTTERFLY SHRIMP APPETIZER ... \$8.95

Your choice of our house-made Sweet Thai Chili or our Cocktail sauce

ENTRÉES

80Z FILET MIGNON ... \$21.95

We take a beautiful 80z Filet of Beef, cooked to order and finished with a Soy-Sake-Ginger glaze. Served with a Baked Potato and fresh vegetables.

SAKI-SOY-GINGER GLAZED SALMON ... \$18.95

Our glaze is infused with Saki, Soy Sauce, Garlic, Fresh Ginger and Dijon. This beautiful Salmon is basted with our glaze and sautéed to burn off the Saki, infusing the glaze into the salmon, then bake it until perfectly tender. Served with a Baked Potato (ask for fully loaded) and Green Beans. **Contains Garlic**

LEMONCELLO FETTUCCINI ... \$12.95 TO \$16.95

This beautiful Fettuccine is tossed in olive oil, shallots and garlic then we add some Heirloom Cherry Tomatoes and Spinach and finish it off with Lemoncello. Served with some crusty bread to soak up the deliciousness!!

* Add Shrimp or Chicken for an additional \$4.00

STUFFED PORTOBELLO MUSHROOMS ... \$14.95

Two large Portobello Mushrooms are stuffed with fresh mushrooms, zucchini, yellow squash, bell peppers, feta and spinach and topped with our Panko-crust then baked until perfectly tender. Served with a side of fresh Green Beans.

*Gluten Free? Let your server know you want a GF version**