

Dinner Specials

10-16 to 10-29-20

— ■ APPETIZERS ■ —

PORTUGUESE STEAMED CLAMS \$17

chorizo, tomato, shallots, olive oil, white wine, Italian parsley, grilled bread

ITALIAN MIXED GRILL \$14

sausage, meatball, grilled zucchini, yellow squash, eggplant, long hot peppers, fresh mozzarella, marinara, arugula pesto

— ■ SALAD ■ —

AUTUMN SALAD \$14

arugula, romaine, quinoa, bacon, goat cheese, apples, red beets, roasted butternut squash, dried cranberries, red onion, candied pecans, maple balsamic vinaigrette

— ■ PASTA ■ —

RIGATONI RAGU \$23

brisket, sausage, meatballs, tomato gravy, garlic toast

— ■ ENTRÉES ■ —

PAN-SEARED REDFISH \$25

red pepper cream sauce, squash risotto, sautéed mixed greens

14 OZ PRIME N.Y. STRIP STEAK \$29

bleu crumble butter, grilled asparagus, roasted Spanish potatoes, crispy onions

— ■ FALL DESSERTS ■ —

APPLE-CRANBERRY CRUMB PIE \$7

apples, cranberries, flaky crust, cinnamon crumble topping

CREME BRÛLÉE \$7

Tahitian vanilla bean custard, crisp caramelized sugar layer

CHOCOLATE DECADENCE \$7

flourless chocolate cake, mascarpone whipped cream, creme anglaise

PUMPKIN CHEESECAKE \$8

cinnamon, nutmeg, allspice, gingersnap crust, mascarpone whipped cream