

Dinner Specials

11-20 to 12-3-20

— ■ APPETIZERS ■ —

PAN-FRIED PORK & SHRIMP DUMPLINGS \$11

wasabi, ginger-soy & sweet chili dipping sauces

— ■ 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 ■ —

SHRIMP & CLAMS LINGUINE \$25

butter, garlic, white wine, Parmesan

— ■ ENTRÉES ■ —

PAN-SEARED STRIPED BASS \$26

heirloom tomatoes, capers, mushroom-saffron risotto, sautéed garlic spinach

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