

Wednesday September 8th, 2010

Drink Specials

OUR FAMOUS WHISKEY SOUR COCKTAIL \$ 5.00

Painted Hills California Merlot \$5 Glass \$ 15 Btl.

Stella Artois \$4.00 Btl

APPETIZERS

CRAB CAKES- Our golden seared Maryland style crab cakes served over fresh grilled scallions with our zesty Remiloude sauce.

7.95

ENTREES

ALTO ALDIGE PORK CHOPS- Tender center cut boneless pork chops braised with fresh herbs and caramelized onions in a delicious white wine sauce. Accompanied by homemade Pappardelle pasta and braised red cabbage. This is a popular dish in the Northern mountainous region of Italy.

17.95

LOBSTER AND SCALLOP ALA VODKA- Fresh Maine lobster meat and plump sea scallops sauteed with fresh spinach in our famous ala vodka sauce tossed with penne pasta.

21.95

BRAISED LAMB SHANK- Slowly simmered all day in a Burgundy plum tomato sauce with fresh herbs and vegetables. Accompanied by rice pilaf.

17.95

TRY A SLICE OF OUR HOMEMADE
KEY LIME OR COCONUT CREAM PIE.

