

Dinner

Soups Chef's Selction Entrees

Eggplant Parmesan, House Marinara and Pasta – \$14
Tiziano Chianti

Grilled Portabello Mushroom marinated in Balsamic Vinegar - \$12
Morande Reserve Cabernet

Tuscan Chicken with Sun Dried Tomato/Roasted Garlic Cream Sauce – \$15
Villa Puccini Tuscan Red

Grilled Chicken Jerusalem in a light Artichoke Cream Sauce – \$15
Queen of Hearts Pinot Noir

Classic Chicken Parmesan with House Marinara and Pasta – \$15
Terra Andina Carmenere

Green Chile Shrimp Scampi served with Pasta – \$16
Luna "Freakout" Chardonnay

Fire Grilled Swordfish with Red Pepper Cream Sauce – \$16
Oak Grove Pinot Grigio

Oven Roasted Stuffed Salmon with Lemon Dill Cream Sauce – \$16
Chalone Chardonnay

Pork Medallions with Lemon Thyme Cream Sauce – \$14
Terra Andina Chardonnay

Baby Back Ribs Slow Cooked in a Homemade Chipotle BBQ Sauce
– Full rack .. \$22 ½ rack .. \$16
Bernard Griffin Merlot

Fire Grilled New York Steak with Green Pepper Corn Demi Glaze – \$20
Hess Cabernet

Fire Grilled Filet Mignon on a Bed of Sauteed Mushrooms - \$22
L'Ecole #41 Merlot

Served with Choice of House or Ceasar Salad
And Vegetable of the Day