

Tuesday DEC 1

Chips-guac, queso & salsa \$9
Shrimp Ceviche with plantain chips \$9
Hanger Steak Fajitas \$17
Winter Squash & Mushrooms fajitas \$15
-served with onions, peppers, rice and beans, sour cream and salsa

32 OZ Fresh Squeezed Margarita (ice on the side) \$28.00

Wednesday DEC 2

Antipasti, salami, cheese, arugula, marinated vegetables, crostini \$11
Italian Salad, romaine, olives, tomatoes, cucumbers, peppers, parmesan, housemade Italian dressing \$7
Italian Sausage Lasagna \$15
Served w garlic bread and sauteed broccolini and mamma lils peppers
Spinach and Mushroom Lasagna \$15
Served w garlic bread and sauteed broccolini and mamma lils peppers

Thursday DEC 3

Baby Spinach salad, cucumber, tomato, jicama, peanuts, crispy rice noodle, Mango Vinaigrette \$7
Grilled Chicken Satay (5) cucumber salad, peanut coconut dipping sauce \$11
Thai Shrimp Yellow Curry \$18
Jasmine rice, stirfry bok choy & shitake
Tofu & Winter Squash Curry \$15
Jasmine rice, stirfry bok choy & shitake

32 OZ Mai Thi (ice on the side) \$28.00

Friday DEC 4

Pan Roasted Jumbo Lump Crabcakes, apple celery slaw, lemon tarragon tartar sauce \$14
Warm Phyllo Wrapped brie, chicory, pecans, apples, cranberries, crackers \$13
Pan Roasted Halibut \$26 *cauliflower*
puree, sauteed local greens, beet & orange relish, lemon tarragon beurre blanc

\$5.00 Off any bottle of wine

Saturday DEC 5

Wedge Salad, iceberg lettuce, blue cheese, egg, tomato, bacon, blue cheese dressing \$9
12 oz Herb Roasted Prime Rib w Au Jus and Horsey sauce \$26
Gorgonzola layered potato, haricot vert and roasted pearl onions

\$5.00 Off any Bottle of wine