

## Soups

### MINESTRONE

Cup	2.50
Bowl	3.75

### TOMATO-BASIL

Cup	2.50
Bowl	3.75

### NEW ENGLAND CLAM CHOWDER

Cup	3.50
Bowl	4.75

## Entrée Salads

### CURRY CRAB STUFFED TOMATO SALAD

11.75

Tomato stuffed with curry crab salad garnished with hard boiled egg and avocado on a bed of salad greens with ranch dressing.

Recommended wine pairing Kendall-Jackson Chardonnay

### BLACKENED STEAK

14.75

Romaine lettuce with a traditional caesar dressing. Topped with a pan-seared 6 oz. blackened Black Angus top sirloin, red onions, bleu cheese and our homemade croutons.

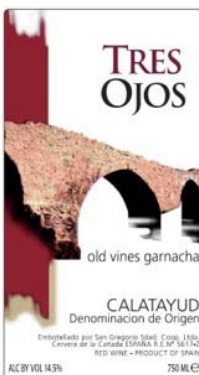
Recommended wine pairing Seven Deadly Zins

## Featured Wine

### TRES OJOS GRANACHA 2007

Glass	5.50
Bottle	22.00

Tres Ojos ("Three Eyes") is named for the bridge pictured on the label. 100% old vines Spanish granacha. A bright ruby color with lots of dark berry aromas. The flavor is incredibly rich and concentrated. Try it with either the duck or the Osso Bucco.



\* **All Burgers, Steaks, and Salmon are Cooked to Order. Consuming raw or undercooked meats may increase your risk of foodborne illness.**

## Entrées

Entrees served with choice of soup or salad

### OSSO BUCCO

19.75

Braised pork shank, slow roasted and tender served on a bed of real mashed potatoes made with butter, sour cream and cheese. Served with mushroom brown gravy and steamed vegetables.

Recommended wine pairing Tres Ojos

### SHEPHERD'S PIE

11.75

Layers of seasoned ground beef, carrots, squash, peas, and corn, in a rich cream sauce and buttery mashed potatoes. Served with toasted bread tips.

Recommended wine pairing Rawson's Retreat Merlot

### STUFFED SHELLS

12.75

Pasta shells stuffed with ground Italian sausage and beef, ricotta cheese, parsley, garlic and italian seasonings. Topped with marinara sauce and mozzarella cheese then broiled. Served with toasted Italian bread.

Recommended wine pairing Caposaldo Chianti

### SESAME ENCRUSTED SALMON FILET

14.75

Pan seared Salmon Filet with encrusted with toasted sesame seeds. Served on wasabi mashed potatoes with braised ginger carrot and green bean medley.

Recommended wine pairing Cortenova Pinot Grigio

### GLAZED INDIANA DUCK BREAST

15.75

Brown sugar glazed Indiana duck breast slow roasted and sliced, served over mushroom couscous. Served with steamed vegetable medley and bread tips.

Recommended wine pairing Tres Ojos