



DINNER SPECIALS

May 26th-May 31th

Special Half Priced Bottles of Wine

PINOT NOIR, GREG NORMAN 2009
Old Price \$39.00...Today \$19.00

MALBEC, HANNAH NICOLE 2010
Old Price \$42.00...Tonight \$21.00

Appetizer Special

BREADED ASPARAGUS

Large fresh Brentwood stock panko breaded and fried golden brown. Crisp to the bite and served with a black truffle garlic aioli sauce and fresh lemon \$8.95

BACON WRAPPED PRAWNS

Three jumbo 16/20 prawns wrapped in bacon served on an Italian white bean stew \$8.95

Entrées

PENNE WITH CALAMARI - Calamari steak strips in a creamy marinara with mushrooms, spinach, garlic, white wine and red pepper flakes \$13.95

TILAPIA MACADAMIA - Tilapia coated in chopped Macadamia nuts and pan seared to perfection. Topped with a tropical glaze and fruit salsa. Served with steamed rice and asparagus spears \$14.95

SALMON WITH APRICOT GLAZE - Grilled salmon fillet brushed with a jalapeno-apricot glaze and topped with sliced California apricots tossed in a sweet chili sauce, Served with steamed rice and asparagus spears \$16.95

STEAK AND BACON WRAPPED PRAWNS - A 10 ounce Teriyaki Sirloin grilled to perfection and topped with two jumbo prawns wrapped in bacon and fruit salsa. Served with steamed rice and asparagus spears \$17.95

SHRIMP TRIO - Bacon wrapped shrimp. coconut breaded shrimp and shrimp scampi served with steamed rice and asparagus spears \$17.95

FRIDAY NIGHT ROAST PRIME RIB - A three-quarter pound cut, Spencer-style, slow roasted Angus ribeye served with a Russet baked potato, vegetables du jour and creamed horseradish sauce. Come on down, every Friday night! Available Friday Nights after five o'clock pm. \$18.95