



# DINNER SPECIALS

July 7th-July 12th

## Special Half Priced Bottles of Wine

**HAWK CREST**  
**CABERNET SAUVIGNON**  
 Old Price \$40.00...Today \$20.00

**GREG NORMAN**  
**PINOT NOIR, 2011**  
 Old Price \$38.00 Today \$19.00

## Appetizer Special

### SUMMER FRUIT SALAD

Arcadia greens in a sherry vinaigrette with sliced peaches, Asian pears, plums, strawberries and blue berries with toasted almonds and crumbled goat chesse. Single serving size \$5.95

### CHORIZO STUFFED ZUCCHINI

Fresh summer zucchini stuffed with chorizo sausage, onion and cheese then baked to perfection. Garnished with bruschetta and balsamic \$6.95

## Entrées

**CHICKEN ASIAGO PENNE** - Penne pasta in an Asiago cheese sauce with chicken breast, artichoke hearts, mushrooms, fire roasted peppers and garlic ..... \$14.95

**KINDERS BABY BACK RIBS** - A six boone rack with Kinder's mild sauce, fresh cole slaw, baked beans and onion rings ..... \$14.95

**COCONUT CRUSTED MAHI MAHI** - Pacific Mahi Mahi crusted with coconut, grilled then baked and topped with Spicy Dragoon saucee and served wittth steamed rice and stir fry veggies ..... \$15.95

**BLACKENED MAHI MAHI** - A Pacific Mahhi Mahi fillet dusted in Louisiana spices and pan seared. Topped with Pico de Gallo salsa and sliced avocado. Served with Spanish rice and black beans ..... \$15.95

**SEAFOOD PLATTER** - Baked Mahi, Salmon, Clams, Mussels and Shrimp in a white wine garlic sauce. Served with rice and vegetables ..... \$16.95

**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