



DINNER SPECIALS

July 21-July 26th

Special Half Priced Bottles of Wine

SENSI COLLEZIONE, MERLOT
TOSCANA, 2011
\$17.00 Regular \$34.00

SANTA BARBARA COUNTY, WESLEY
ASHLEY WINES, CUVÉE
\$20.00 Regular \$40.00

Appetizer Special

CRAB AND SHRIMP FRITTERS

With a tarragon aioli dipping sauce and fresh lemon \$9.95

Entrées

CHICKEN CORDON BLEU - Fresh chicken breast stuffed with smoked ham and Gruyere cheese, breaded and baked to perfection. Served with a mustard sauce, red rice pilaf and sautéed southern greens \$16.95

CEDAR PLANK SALMON - A fresh salmon fillet glazed in maple syrup and spices and baked on a smokey cedar plank. Topped with a summer nectarine salsa, and served with sautéed greens and butternut squash mashed potatoes \$18.95

STEAK AND BACON WRAPPED SALMON - A bistro filet steak cooked to your liking with bacon wrapped salmon tossed in a sweet Asian sauce. Served with butternut squash mashed potatoes and sautéed greens \$19.75

BLACKENED RIBEYE STEAK - Blackened to your desired doneness and served with a Cajun mustard sauce, roasted potatoes and sautéed greens \$19.95

MAHI-MAHI TERIYAKI - grilled pineapple with a sweet glaze and peach salsa. Served with red rice pilaf and vegetables \$15.95

PRIME RIB OF BEEF - 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