

LONE TREE



# DINNER SPECIALS

July 28th-August 2nd

## Special Half Priced Bottles of Wine

PURONO QUADRA, WHITE, 2011

\$19.00 Regular \$38.00

MERCY PINOT NIOIR, 2009

\$22.00 Regular \$44.00

## Appetizer Special

CRISPY PORK BELLY

Four fried pork bellies on Gorgonzola Polenta \$9.95

## Entrées

TILAPIA PICCATA - Tilapia Belly fillets dusted in flour and sautéed in butter with lemon cream sauce and capers. Served with rice pilaf and asparagus ..... \$13.95

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

PORK SHANKS MARSALA - Three slow braised pork shanks served with butternut mashed potatoes, asparagus spears, marsala sauce and fried julienne potatoes ..... \$13.95

STEAK AND SCAMPI - A char grilled top sirloin steak cooked to you liking and served with five jumbo prawns poached in garlic butter. Served with butternut squash mashed potatoes and asparagus spears ..... \$19.95

SHRIMP PROVENCAL - Eight Prawns sautéed in garlic butter with tomato concasse, capers, fennel seed, parsley and mushroom. Served with spaghetti parmesan and asparagus ..... \$18.50

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