



DINNER SPECIALS

August 4th-August 9th

Special Half Priced Bottles of Wine

SANTA BARBARA CUVÉE', 2011

\$19.00 Regular \$38.00

MERCY PINOT NOIR, 2009, OR GREG

NORMAN PINOT NOIR, 2009

\$22.00 Regular \$44.00

Appetizer Special

SHRIMP FRITTERS

Crispy fried shrimp fritters served with our spicy Diablo Mayonnaise \$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 roasted cauliflower \$13.95

LAVA ROCK CHICKEN - A half pound chicken breast marinated in beer and spices then char grilled with a chipotle sauce, mashed potatoes and roasted tri-color cauliflower \$14.95

SMOTHERED SIZZLING STEAK - A seasoned 10 oz Top Sirloin steak char grilled to your liking and topped with a grilled onion slice and melted bleu cheese. Served with mashed potatoes and roasted cauliflower \$17.95

LOUISIANA CHOPS AND SHRIMP - Two boneless chops dusted in Blackening spice and pan fried to perfection, we add butter, garlic and cream and sautéed three jumbo shrimp. Served with mashed potatoes and roasted cauliflower \$17.95

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 roasted cauliflower and mashed potatoes \$18.95

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