



Seasonal Dinner Specials for August

August Crostini Appetizer

four toasts, heirloom tomatoes, grilled corn, roasted garlic goat cheese, fresh basil 8.99

August Starter Salad

fresh blackberries, roasted pistachios, crumbled feta, spring greens, red onion, honey mustard vinaigrette 8.99

Special Entrees

Thai Steak Tacos

6 ounce top sirloin, Thai marinade, grilled and sliced, shredded cabbage, cilantro, carrots, radishes, sesame seeds, served in three double corn tortillas 18.99

suggested wine pairing: Segura Viudas Sparkling Rose' Brut Cava 8.

Salmon Pasta Salad

6 ounce poached filet of Alaskan Sockeye, penne pasta with artichoke hearts, asparagus, tomatoes and Kalamata olives; fresh basil dressing 19.99

suggested wine pairing: Placido IT Pinot Grigio 7.

Pork, Pesto, and Peaches

four pork medallions, fresh grilled peaches, creamy pesto sauce; house mashed potatoes and seasonal vegetables 17.99

suggested wine pairing: Columbia Crest Grand Estate Chardonnay 8.

Caribbean Chicken Breast

Jamaican jerk seasoned over coconut rice with seasonal vegetables; cucumber-orange-mint jalapeno pico de gallo 18.99

suggested drink pairing: Coconut Mojito 10.