



Dinner Specials for April

Cucumber Salmon Roll Appetizer

Cucumber rolled with cream cheese mixed with red bell peppers, green onions and smoked salmon \$9.99

April Starter Salad

Roasted spiralized red and yellow beets, grapefruit and roasted pepitas on mixed greens with citrus vinaigrette dressing \$8.99

Special Entrees

Red Chimichurri New York Steak

Chopped green and black Kalamata olives and roasted red bell peppers with garlic, olive oil, red wine vinegar and a dash of smoked paprika served with mashed potatoes and fresh vegetables \$25.99

Suggested Wine Pairing: Diseno Malbec Argentina \$8

Lobster Mac & Cheese

Sautéed sweet yellow diced onions with creamy white wine sauce, Gruyere, Gouda, sharp white cheddar and cream cheese topped with golden brown crusted panko crumbs \$29.99

Suggested Wine Pairing: Columbia Crest Chardonnay \$8

Honey Garlic Glazed Chicken Breast

Pan seared chicken topped with honey, garlic, soy sauce and fresh lime juice served with coconut rice and fresh vegetables \$20.50

Suggested Wine Pairing: Clifford Bay Sauvignon Blanc \$8

Roasted Mediterranean Vegetables

Bell peppers (red, yellow, green), roasted eggplant, zucchini, red onions and fresh herbs (oregano, thyme, minced garlic, olive oil) topped with feta cheese and basil leaves \$16.99

Suggested Wine Pairing: Velvet Devil Merlot \$9