



Dinner Specials for March

Caribbean Shrimp Ceviche Appetizer

Tomatoes, cucumbers, onions, jalapenos, mango, cilantro, lime juice and bay shrimp seasoned with Jamaican Jerk \$8.99

March Starter Salad

Mixed greens with roasted corn, avocados, gorgonzola cheese and candied pecans with honey mustard vinaigrette dressing \$7.99

Special Entrees

Wild mushroom and goat cheese New York Steak

Sautéed wild mushrooms with white wine, parsley and garlic topped with goat cheese and drizzled with balsamic vinegar served with mashed potatoes and fresh vegetables \$25.99

Suggested wine pairing: Louis Martini Cabernet Sauvignon \$10

Harvest Roasted Pork Loin Roulade

Pecan crusted stuffed with apples, cranberries and ground sage with a sweet and spicy cranberry sauce served with mashed potatoes and fresh vegetables \$18.99

Suggested wine pairing: Clifford Bay Sauvignon Blanc \$8

Lemon Caper Baked Chicken

Chicken breast with capers, lemon butter sauce and fresh herbs (cilantro, parsley, oregano and thyme) served with roasted red potatoes and fresh vegetables \$16.99

Suggested wine pairing: NXNW Rose \$8

Creamy Pesto Langoustine Pasta (Vegetarian Option Available)

Linguini pasta in a creamy pesto sauce sautéed with tomatoes, garlic, white wine and spinach \$19.99

Suggested wine pairing: Columbia Crest Chardonnay \$8