



Dinner Specials for June

Appetizer: Strawberry Goat Cheese Crostini

Crostini topped with goat cheese spread, strawberries and fresh basil drizzled with a balsamic vinegar reduction. \$7.99

June Starter Salad: Mixed Greens and Cherry Salad

Mixed greens, seasonal cherries, candied pecans and Gorgonzola cheese with a raspberry vinaigrette dressing. \$9.99

Special Entrees

Shrimp and Rice Noodle Stir-Fry

Sautéed prawns with garlic ginger soy sauce, snow peas, bell peppers, red onions, shitake mushrooms and chili paste. \$24.99

Suggested Wine Pairing: St. Michelle Riesling \$7

Prosciutto Wrapped Baked Chicken

Baked chicken roulade wrapped in prosciutto, stuffed with smoked Gouda cheese and spinach over caramelized onions served with mashed potatoes and fresh vegetables. \$21.99

Suggested Wine Pairing: Mark West Pinot Noir \$8

Creamy Basil Three Cheese Ravioli

Ricotta, fontina and parmesan cheese ravioli topped with asparagus, diced tomatoes and fresh Italian Parsley in a creamy basil sauce. \$17.99 Add Chicken or Bay Shrimp \$3.99

Suggested Wine Pairing: Colombia Crest Chardonnay \$8

Roasted Corn and Chilé Poblano Salsa Grilled Flat Iron Steak

Flat iron steak grilled, sliced, and topped with roasted corn and chilé poblano salsa (tomatoes, red onions, cilantro and fresh lime juice) served with roasted red potatoes and fresh vegetables. \$20.99

Suggested Wine Pairing: Diseño Malbec \$8