



Dinner Specials for March

Appetizer: Crispy Shrimp Dumplings 9.99

Deep fried wontons stuffed with sautéed onions, garlic, ginger, and shiitake mushrooms in a creamy soy sauce - served with a side of sweet chili sauce

March Starter Salad 10.99

Quinoa, green peas, zucchini squash, diced red bell peppers, cilantro, and basil - mixed with a Tahini citrus dressing (add bay shrimp, chicken, or bacon 3.99)

Special Entrees

Gorgonzola New York Steak 28.99

Grilled and topped with Gorgonzola cheese, sweet Walla Walla onions drizzled with balsamic vinegar reduction - served with roasted red potatoes and fresh vegetables

Suggested Drink Pairing: Louis Martini Cabernet Sauvignon 10

Soy Ginger Avocado Tuna 22.99

Pan seared red tuna topped with chopped cilantro, jalapeños, avocado, and a soy ginger rice vinegar sauce - served with coconut rice and fresh vegetables

Suggested Wine Pairing: Jezebel Pinot Noir 11

French Pork Chops 25.99

Baked and topped with a thyme, garlic, Dijon honey mustard sauce - served with mashed potatoes and fresh vegetables

Suggested Wine Pairing: Purple Stars Syrah 10

Classic Puttanesca Pasta 21.99

Linguine pasta sautéed with diced onions, capers, tomatoes, red pepper flakes, chopped parsley and basil in a white wine garlic tomato sauce - topped with anchovies

Suggested Wine Pairing: Clifford Bay Sauvignon Blanc 8