

Chef's Specials

Prix Fixe Dinner

Soup or Salad

Lemon Chicken with Shiitake and Asparagus Risotto

Lemon Marinated Chicken Pan Seared, served with Risotto tossed
With a Stone Ground Mustard Sauce, Mushrooms and Asparagus
or

Filet Mignon with a Blue Cheese Herb Crust

Petite Filet topped with fresh Herbs and Blue Cheese,
with a Bordelaise Sauce and Spinach Mashed Potatoes

Seasonal Crème Brulee

or

Chalone Pinot Noir, Monterey 2005

24.95 per person

Starters

Grilled Castroville Artichoke

Charbroiled over an open flame, served
with a Red Pepper Aioli Sauce 9.95

Creole Shrimp

Four Gulf Shrimp Sautéed in a Spicy
Sauce with Grilled Ciabatta Bread 11.95

Gazpacho Soup

Fresh Tomatoes, Cucumbers and Onions. Seasoned with Garlic,
Oregano and Olive Oil. Chilled and served with Avocado and Chives
Small Bowl 5.50 Large Bowl 6.75

Entrees

Baby Back Ribs & Honey Garlic Chicken

Half rack of Pork Ribs slowly cooked then charbroiled and glazed with
our own BBQ Sauce served with a Honey Garlic Roasted Chicken Breast,
Baked Beans and Cole Slaw 19.95

Featured Wine: Chalone Pinot Noir, Monterey 2005

Baby Back Ribs & Gulf Shrimp Scampi

Half rack of Pork Ribs slowly cooked then charbroiled and glazed with
our own BBQ Sauce served with Four Gulf Shrimp,
Baked Beans and Cole Slaw 19.95

Featured Wine: Chalone Pinot Noir, Monterey 2005

Baby Back Ribs & Marinated Skirt Steak

Half rack of Pork Ribs slowly cooked then charbroiled and glazed with
our own BBQ Sauce served with our Signature Grilled Skirt Steak,
Baked Beans and Cole Slaw 19.95

Featured Wine: Zinfandel, Dancing Bull

Parmesan Crusted Alaskan Halibut

Northern Pacific Halibut seasoned with White Pepper,
Paprika, Scallions and Parmesan Cheese, baked and served atop
Mustard Sauce with Steamed Red Potatoes and Grilled Spring Vegetables 26.95

Featured Wine: Markham Chardonnay, Napa

Friday and Saturday

Slow Roasted Prime Rib

16 ounce Slice of Prime Rib, Au Jus, Creamy Horseradish Sauce
and served with Baked Potato and Creamed Spinach 27.95

Dessert

Hazelnut Kahlua Crème Brulee

A light Custard with a hint of Hazelnut Kahlua,
topped with Caramelized Sugar 8.00

Featured Wine: Grahams Six Grapes Port, Portugal