



\$5, \$10 & \$15 Mondays

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### **THE APPETIZERS**

**MINI SHRIMP COCKTAIL - \$5**

*Shrimp with a tangy Cocktail Sauce*

**MUSHROOM SOUP - \$5**

*Puree of Local Mushrooms & Truffle Crème Fraiche*

**CAESAR SALAD - \$5**

*Romaine, Parmesan, Croutons & House Made Dressing*

**DUCK SALAD - \$10**

*Crispy Duck Confit, Seasonal Jam, Arugula, & House Dressing*

**SEAFOOD STACK - \$10**

*Dungeness Crab, Avocado, Ahi, & House Made*

*Asian Dressing*

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### **THE WINE**

**HESS SELECT CHARDONNAY - \$10**

*2008 Monterey*

**STERLING SAUVIGNON BLANC - \$15**

*2008 Napa Valley*

**BERINGER "STONE CELLARS" CABERNET - \$10**

*2007 Californian*

**SNAP DRAGON CABERNET SAUVIGNON - \$15**

*2007 Californian*

**\*\*SAMPLE MENU SUBJECT TO CHANGE\*\***



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## **THE ENTREES**

### **STUFFED PORK CHOP - \$10**

*Mushrooms, Mashed Potatoes & Mixed Vegetables*

### **SHORT RIBS - \$10**

*Red Wine Braised, with Mashed Potatoes & Asparagus*

### **FRIED CHICKEN - \$10**

*Panko Crusted Chicken Breast, Mashed Potatoes, & Mixed Vegetables*

### **SALMON - \$15**

*Pan Roasted, Ratatouille, Risotto Cake, Whole Grain Mustard*

### **BACON WRAPPED GRILLED FILET - \$15**

*Grilled CAB Filet & Mixed Vegetables*

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## **THE DESSERTS**

### **GELATO TASTING - \$5**

*Selection of Gelatos*

### **FRESH FRUIT TART - \$5**

*Fresh Fruit in a Sweet Pastry Shell*

### **CHOCOLATE LAVA CAKE - \$10**

*Noel Chocolate, House Made Ice Cream, & Berry Salad*