

LUNCH SPECIALS
— & —
Wine Pairings

LUNCH SPECIALS

11AM – 3PM

ASK YOUR SERVER FOR DETAILS

PASTA \$13⁹⁵ | CHICKEN \$13⁹⁵ | SOLE \$13⁹⁵
FRESH CATCH OF THE DAY \$15⁹⁵
STEAK FLORENTINE (FRIDAYS ONLY) \$17⁹⁵

ENJOY WITH A GLASS OF:

Hartford Court

Chardonnay Russian River Valley, California

g \$15

or

Coastal Vines

Pinot Noir, California

A light red wine filled with flavors of cherries, blackberries and subtle hints of oak that make it refreshing and enjoyable

b \$20 / g \$7

LUNCH & EARLY DINNER SPECIALS

11AM – 6PM

Served with house salad, vegetable of the day and pasta.

CHICKEN PARMESAN \$16⁹⁵

PORK OSSO BUCO \$17⁹⁵

SHRIMP PAESANO (3) \$18⁹⁵

ENJOY WITH A GLASS OF:

Simi

Cabernet Sauvignon Alexander Valley, California

Balanced flavors of red and black fruits, smooth tannins and a soft spice lead to a velvety finish.

b \$46 / g \$12

or

Robert Mondavi

Cabernet Sauvignon Napa Valley, California

Deep aromas and flavors of blackberries, dark plums, herbs and violets. A curiously long finish that just lingers on and on.

b \$58 / g \$15

SALAD SPECIALTIES

PARMESAN CRUSTED CHICKEN

MEDITERRANEAN SALAD \$14⁹⁵

GRILLED SALMON MEDITERRANEAN SALAD \$14⁹⁵

ENJOY WITH A GLASS OF:

Tramin

Gewürztraminer Sudtirol, Alto Aidge, Italy

g \$14

**See WineEmotion wines by-the-glass
and \$6 cocktails on other side.**

**WINEEMOTION
WINES BY THE GLASS**

SILVER OAK

Cabernet Sauvignon *Alexander Valley, CA, 2011*
b \$130 / g \$33

PATZ AND HALL

Pinot Noir *Gap's Crown Sonoma Coast, CA 2014*
b \$135 / g \$35

CAYMUS

Cabernet Sauvignon *Napa Valley, CA 2013*
b \$150 / g \$38

VERITE LA JOIE

Red Wine *Sonoma County, CA 2001*
b \$200 / g \$50

TIGNANELLO BY ANTINORI

Toscana, Italy 2012
b \$225 / g \$57

ROBERT MONDAVI RESERVE

Cabernet Sauvignon *Oakville Napa Valley, CA 2009*
b \$250 / g \$65

SASSICAIA

Bolgheri, Italy 2010
b \$400 / g \$100

CHATEAU LATOUR

Pauillac, France 2000
b \$1200 / g \$300

LUNCH

Cocktails

ALL COCKTAILS \$6

PALOMA ITALIANA

Herradura Silver Tequila,
Campari Liqueur, Grapefruit
Juice, Agave Nectar, Topped
with Splashes of Lemon Juice,
lime Juice and Soda

ITALIAN 75

Beefeater Gin, Campari
Liqueur, Prosecco,
Lime Juice, Topped with
Mint Garnish

TEXAS MULE

Ginger beer with choice of
Deep Eddy Vodka, Deep Eddy
Grapefruit Vodka or Deep
Eddy Peach Vodka

BLEUTINI

Stolichnaya Vodka Shaken with
Housemade Bleu Cheese
Stuffed Olives

ELDERFLOWER FIZZ

Russian Standard Vodka,
Bols Elderflower Liqueur,
Muddled Raspberries,
Topped with Prosecco

UPTOWN MARGARITA

1800 Reposado Tequila,
Simple Syrup, Fresh Lime Juice,
Muddled Cucumber and Mint

MOJITO

Mt. Gay Eclipse Silver Rum,
Muddled Mint Leaves,
Simple Syrup, Fresh Lime Juice
and Soda

CUTTY PEAR COOLER

Cutty Sark Scotch Whiskey,
Absolut Pear Vodka,
Lemon Juice, Honey,
Topped with Ginger Beer