



**Monday, February 06, 2012**

**SOUP:**

- 1) Corn Chowder...5
- 2) Lemon chicken, capers & artichoke soup...5

**APPETIZER:**

Grilled Beef skewers with horseradish dip...10

**RISOTTO:**

Sautéed shrimp with tomatoes, roasted butternut squash & peas in a parmesan herb sauce tossed with risotto...24

**ENTRÉES:**

Grilled swordfish steak served with red pepper coulis, jasmine rice & grilled vegetables...25

Roasted maple leaf semi boneless half duck, served with rosemary demi-glaze, mushroom risotto & sugar snap peas...26

Fra diavolo: Sautéed shrimp, mussels, calamari & scallops in a spicy tomato sauce served over linguine...28

**WHITE WINE FEATURE:**

**MASSERIA LI VELI  
2010 (ITALIAN)**

**\$40.00 BOTTLE / \$10.00 GLASS**

This wine is lovely, bright yellow with pretty green reflections. It has a dusky, clean pear aroma reminiscent of those earth-colored Bosc pear skins. The palate is full of bright fruit, mellowed and balanced by a waxy, spicy note.

**RED WINE FEATURE:**

**CLINE SYRAH  
2009 (SONOMA COUNTY)**

**\$32.00 BOTTLE / \$8.00 GLASS**

CLINE'S SYRAH IS A WINE OF SURPRISING COMPLEXITY. THE DEEP PURPLE COLOR EXPLODES WITH BLACK CHERRY FRUIT SPICED WITH CRACKED BLACK PEPPER AROMAS. TRY THIS "UP-OVER" SYRAH WITH ALL THINGS GRILLED...SALUTE!