

ESPECIALLY TONIGHT

BEVERAGES

WINE FLIGHT

Choose any 3 of our wines by the glass.

Three 3 oz glasses. \$10

LILY'S CHAMPAGNE COCKTAIL

California sparkling wine and raspberry liqueur. \$6

CHERRY MARTINI

Three Olives cherry infused vodka, cherry brandy, cherry juice
and a splash of champagne. \$8

SAM ADAMS WHITE SPRING ALE

An unfiltered Belgian style wheat ale brewed with a blend of ten spices. \$4

STRAWBERRY LEMONADE

A refreshing non-alcoholic blend of lemons and strawberries
garnished with a fresh strawberry. \$3

APPETIZERS

RICOTTA CHEESE FRITTERS

Whole milk ricotta, mozzarella and parmesan cheese fritters, lightly breaded
and fried, served with roasted tomato red pepper sauce. \$7

FRESH MUSSELS

Prince Edward Island mussels steamed with white wine and garlic butter,
served with grilled flat bread. \$8

SPANISH CAESAR SALAD

Chopped romaine lettuce tossed with manchego cheese dressing, garnished with
white anchovies and chorizo sausage-sun dried tomato-olive bruschetta. \$8

In place of your dinner salad. \$5

ENTREES

FILET MIGNON

Grilled 6 oz beef tenderloin served with a caramelized onion and bleu cheese stuffed
Portobello mushroom cap, asparagus and a drizzle of our own Worcestershire sauce. \$35

BRAISED BEEF SHORT RIBS

Boneless beef short ribs, slow cooked in red wine and a rich beef broth,
served with white cheddar cheese polenta and asparagus. \$22

GRILLED YELLOWFIN TUNA

Grilled yellowfin tuna, cooked medium-rare, served with Tuscan style sundried tomato,
olive, baby spinach and white bean tapenade, asparagus. \$25

SPANISH PAELLA

Fresh clams, mussels, shrimp, chicken and chorizo sausage,
served in a fennel scented lobster broth with saffron risotto and asparagus. \$24

Loaves of Howard's cranberry honey wheat bread are available to take home for \$4 each.

Executive Chef; Steve Brown. Chef de Cuisine; Kelly Kapinos. Sous Chef; Melanie Blimline.