

# Here is a sampling of our nightly Chef's Specials:

## Tonight's Specials

### Appetizers:

<b>French Onion Soup au Gratin</b> - topped with crostini & melted Gruyere.	\$5.95
<b>Tuscan White Bean Soup</b> - with ham.	\$3.50
<b>Roasted Pumpkin Soup</b> - with sweet red peppers & smoked gouda.	\$3.50
<b>Smoked Peppered Salmon</b> - with crostini, cream cheese, capers & chives.	\$6.95
<b>Crab Cakes</b> - crispy & golden brown, served with roasted red pepper aioli.	\$10.95

### Entrees:

<b>Broiled Filet Mignon</b> - Panorama grass-fed filet, topped with a blue cheese-bacon-herb butter.	\$29.95
<b>Breast of Pheasant</b> - stuffed with a savory mixture of dark meat, herbs, shallots & pine nuts. Served sliced with a blackberry-port wine demi-glace.	\$24.95
<b>Braised Lamb Shanks</b> - simmered until tender in a rich pan gravy, served with mashed potatoes & julienne vegetables.	\$22.95
<b>Pork Scaloppini Marsala</b> - medallions of pork tenderloin with mushrooms & shallots in a Marsala wine sauce.	\$17.95
<b>Blackened Swordfish</b> - with pineapple-mango salsa.	\$16.95
<b>Cashew-Crusted Sea Bass</b> - served with house made tartar sauce.	\$18.95
<b>Grilled Salmon</b> - topped with snow crab and champagne-dill cream sauce.	\$19.95
<b>Lobster &amp; Prawn Newberg</b> - in a mushroom, paprika & sherry cream sauce, tossed with pasta.	\$25.95

### Desserts:

Warm Apple-Berry Crisp with vanilla ice cream  
Tiramisu on a bed of mocha crème anglaise  
Pumpkin Cheesecake with a gingersnap crust & caramel sauce

### Wines-by-the-Glass:

Domaine Ste. Michelle - Brut - Washington	\$5.75
Beringer - White Zinfandel - California - 2005	\$5.75
Mossback - Chardonnay - Russian River Valley - 2005	\$5.75
Benziger - Sauvignon Blanc - North Coast - 2006	\$6.75
Terra Rosa - Old Vine Malbec - Argentina - 2004	\$5.75
Quattro Mani - a great dry red wine - Product of Italy	\$5.75
Grove Street - Merlot - Sonoma - 2004	\$5.75

This is a SAMPLE menu. Menu choices and prices are subject to change.