



February Specials

February 7th

Beef Ribeye Kabobs \$31

Ribeye Tips grilled to perfection then topped with Chimichurri Sauce (Parsley, Cilantro, Oregano, Garlic, Olive Oil, Red Wine Vinegar and Chile Flakes). Served with a Roasted Potato, Red Pepper, Onion, and Mushroom Hash

Pesto Crusted Mahi Mahi \$30

Grilled Mahi Mahi crusted with Basil Pesto then served with Tomato and Fresh Mozzarella Risotto and Lemon Chardonnay Butter Sauce

February 14th

Cider Braised Pork Shoulder \$33

Pork Shoulder slowly braised with Apple Cider, Bacon, Onions, Garlic and Stock until tender. Served with Potato au Gratin and Bacon braised Brussel Sprouts

Surf and Turf \$39

Beef Tenderloin and 4 Gulf White Shrimp grilled to perfection. Served with a Potato, Bacon, and Chive Rosti and Topped with Buttermilk fried Onion Rings and smothered with a Brandy-Dijon Cream Sauce

February 21st

Lobster Mac 'n Cheese \$32

Creamy Cheddar and Parmesan Cheese Sauce tossed with chunks of Lobster Claw Meat, Asparagus, Vine Ripe Tomatoes, Green Onions and Orecchiette Pasta. Then Topped with Herbed Bread Crumbs and baked until golden brown

Maple Glazed Roasted Duck \$34

Half of a Maple Leaf Farm's Roasted Duck glazed with Honey and served with a Sweet Potato, Leek, and Brussel Sprout Hash. Finished with a Door County Cherry au Jus sauce

February 28th

Chicken Scarpariello \$27

Chicken Breast Scallopini sauteed with Italian Sausage, Bell and Cherry Peppers, Onion, Garlic, White Wine and Chicken Stock. Served over Parmesan and Butter tossed Linguine Pasta

Potato Crusted Norwegian Salmon \$30

Pan roasted Potato-crusted Salmon served over Mediterranean Couscous with Kalamata Olives, Grape Tomatoes, Asparagus and Feta Cheese. Finished with a Lemon-Dill Butter Sauce

