

Mother's day Special

All Specials are Served Ala Carte with Fresh Bread and Dipping Sauce.
Your Choice of Small House, Caesar or Spinach Salad is an Additional \$3.50

Drinks

House made Sangria **\$7.50/ \$24.95**

Fresh fruit, red wine, peach schnapps, apricot brandy, freshly squeezed orange juice finished with a splash of sprite.

Turkovich "The Boss" **\$9.50 /\$36.95**

Plum, blackberry and toasted graham cracker with black currant and dark fruits. Blend: 85% Petite Sirah, 6% Cabernet Sauvignon, 9% Empanelled

Special Entrées

Filet Mignon **\$32**

Char Grilled Choice cut Filet .Chef's side dish and Vegetable.All Steaks Cooked Medium Rare unless Otherwise Specified .Gluten Free.

Lobster Ravioli and Prawns **\$32**

Prawns, Shallots, Sugar Snap Peas, Tomatoes and Hand Made Lobster Ravioli Tossed in Lemon Dill Sauce.

Pacific Cod with Lobster Tail Risotto **\$32**

All White Filet topped with a Herb Aioli and Pangrattato Crust. Baked golden Brown Served on top of a Lobster Tail Risotto. Finished with a Peas.

Rib Eye Steak **\$32**

Char Grilled Rib Eye Steak, served medium rare Complimented with Rich Mushroom Demi-Glaze. Served with Mashed Potato and Vegetable.

Salmon with Garlic Pasta **\$27**

Char grilled filet served on Tomato, Asparagus and Spinach Capellini. Lemon Dill Sauce Garnish.

Beef Tips Dijon **\$27**

Fillet mignon tips sautéed with onion, garlic, mushrooms and tossed with our Brandy-Dijon sauce accompanied with Chef's side dish and Vegetable.

Tortellini in a Sherry Cream Sauce **\$24**

Cheese Filled Tortellini in a Sherry Cream Sauce a hint of Tarragon, Tossed with prosciutto, Cherry Tomatoes, and Spinach. Finished with Parmesan.