

# THURSDAY NIGHT 'WINE AND DINE' SPECIAL

Thursday, July 29, 2010

## SALAD

*Choice of One:*

### **Classic Caesar Salad**

*Focaccia Croutons, Shaved Parmesan Reggiano, Oven Dried Tomatoes*

### **Spring Baby Greens**

*Grape Tomatoes, Cucumbers, Watermelon Radish*

## ENTRÉES

*Choice of One:*

### **Hanger Steak Au Poivre**

*Peppercorn Seared, Brandy Shallot Demi Glace, Haricot Verts, Homemade Potato Chips*

### **Fire Grilled Chicken Paillard**

*Herb Garlic Marinated, Heirloom Tomato Salad, Portobello Mashed Potatoes*

### **Chorizo Panko Crusted Cod Fillet**

*Tomato Provencal Sauce, Jasmine Rice Pilaf*

### **Fettuccine and Steamed Mussels**

*Pinot Grigio, Toasted Garlic, Tuscan White Beans, Oven Dried Tomatoes and Broccoli Rabe*

### **Homemade Colorado Lamb Sausage and Lamb Tenderloin**

*Basmati Rice and Black Lentil Pilaf, Port Wine Lamb Jus, Baby Carrots*

House Bread with Butter

## DESSERT

Carrot Cake

~ Dinner Served with a Bottle of House Red or White Wine~

**\$65.00 per Couple**

**\*\*Tax and Gratuity Additional. Not Valid with Any other Offers or Discounts.\*\***