



## DINNER MENU

Saturday, May 27, 2017

### Tonight's Wine Specials

Ponzi Pinot Gris-Oregon \$8.5 gl/\$28 btl

Eroica Riesling-Washington \$8 gl/\$25 btl

Banfi Rosa Regale Sparling Red-Italy \$25 bottle

### Beer Special

Hopstillo IPA-Broad Brook Brewery-CT 6.8 % ABV -\$6

### STARTERS

#### MEDITERRANEAN SALAD • \$11

Baby Spinach, Tomatoes, Kalamata Olives, Artichoke Hearts, Feta Cheese,  
White Balsamic Vinaigrette

#### CHILLED THAI SHRIMP • \$13

Cucumbers, Red Onion, Lime, Soy Sauce, Basmati Rice

### ENTREES

#### BONELESS BBQ SHORT RIBS • \$22

Whipped Sweet Potatoes, Asparagus

*Wine Suggestion: Mountain Door Malbec \$7.5gl / \$22 btl*

#### VEGETABLE RATATOUILLE • \$17

Summer Squash, Zucchini, Eggplant, Red Onion, Tomatoes,  
Herbed Polenta Cake, Parmesan Cheese

*Wine Suggestion: Chateau Ste. Michelle Chardonnay \$7.5gl / \$22 btl*

#### OVEN ROASTED FAROE ISLAND SALMON • \$23

Stir Fried Vegetables, Quinoa, Sesame Garlic Sauce

*Wine Suggestion: Chateau St. Michelle Riesling \$6.5gl / \$18 btl*