

# SPECIALS

## Starters

**French Onion Soup 10**

**Mushroom Soup 10**

**Stuffed Mushrooms**

(4) Baked mushrooms stuffed with crab meat, with light Franchese sauce 20

**Bacon Wrapped Scallops**

4 Scallops served over remoulade sauce 20

**Baked Stuffed Shrimp**

(4) Shrimp stuffed with crabmeat topped with light Franchese sauce 21

**Bavarian Pretzel v**

Large, twisted pretzel with salt; served with house cheese sauce and mustard 14

## Entrees

**Stuffed Chicken Breast**

Frenched chicken breast stuffed with Prosciutto & Manchego cheese, served with sauteed broccoli and mashed potatoes. 29

**Rigatoni with Filet Mignon Tips**

Rigatoni pasta, 60z Filet Mignon Tips, tossed in a demi-glace and shallot cream sauce 34

**Certified Angus Beef NY Strip**

12oz strip, baked potato, compound butter, broccolini. 59

**Boneless Beef Short Rib gf**

Slow braised with wine and spices, natural gravy, mashed potatoes, roasted butternut squash 42

## Artisan's Craft Beer on Draught

**Winter Ale** 6.0% ABV \$8 Pint

**Artisan's Blonde** 4.8% ABV \$8 Pint

**Pineapple Blonde Ale** 4.8% ABV \$8 Pint

## Wine Specials

**Angels Ink Pinot Noir** - Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **\$25**

**Sartori Di Verona Pinot Grigio** - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **\$25**

**Ferrari - Carano Siena** - I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity

**\$10 glass /\$30**

**Sartori Di Verona Amarone** - Deep red color, spicy and intense bouquet, full and persistent flavor **\$50**