

## Desserts

- Pecan Spice Cake a la Mode** 6.75  
Three layered spice cake with a spiced pecan and honey buttercream filling topped with a honey butter cream icing by our very own in house baker Ken "Puddin'" Huff. Served with a scoop of vanilla ice cream
- Crème Brulee** 5.25  
Rich egg custard flavoured made with brandy topped with a hard caramel layer. Break through and enjoy.
- Bread Pudding** 4.50  
Martin's Grandmother's recipe. Baked bread pudding with apples, pecans, maple syrup, cinnamon, and cheddar cheese. Served with sweetened cream.
- Caramel Apple Pie ala mode** 4.25  
Caramel apple pie with a shortbread crust on a bed warmed ginger-caramel sauce. Topped with vanilla ice cream.
- "Whole Lotta Carrot Goin' On"** 6.75  
Dark, fruity and exceptionally moist, with walnuts, raisins, pineapple and cream cheese icing served with a scoop vanilla ice cream and toasted coconut.
- Berry-Berry Cobbler** 4.75  
Our homemade raspberry, strawberry, and blueberry cobbler served in a martini glass with vanilla ice cream, whipped cream, and toasted almonds.
- Hot Fudge Chocolate Brownie Sundae** 4.25  
Chocolate fudge brownie baked with walnuts and topped with vanilla ice cream, hot fudge, whipped cream, and garnished with a maraschino cherry.
- "Berry White" Chocolate Marble Cheesecake** 5.75  
An infusion of raspberry coulis, white chocolate chunks and dark chocolate crust make this cheesecake a "Top 40 Hit", served with a raspberry sauce from "Cheesecake Factory".
- Kahlua & Chocolate Toffee Mousse Cake** 6.25  
Rich Kahlua flavored mousse cake with a crunchy toffee center with an Oreo cookie crust, topped with a chocolate-caramel lattice.

Friday, March 26th



## Appetizer

- Jalapeño Calamari** 8.25  
Calamari and a few fresh jalapeno rings, lightly breaded and fried topped with fresh cilantro give this appetizer a pleasant picante! Served with a dijon mustard sauce dipping sauce.

### Tonight's dinner created and prepared by

Martin H. Contreras, Executive Chef  
Kevin Szymczak, Kenneth Huff, Vincente Romero-Diaz,  
Ralph Watkins, and Sophana Mao

## Soups

### Cream of Portabello

Cup	2.50
Bowl	3.75

### Chicken and Cous Cous

Cup	2.50
Bowl	3.75

### New England Clam Chowder

Cup	3.50
Bowl	4.75

## Entrée Salad

### Grilled Salmon Salad \* 14.75

Char-grilled salmon served on a bed of salad greens with red onions, tomato, and sliced egg with a ravigote dressing (classic French mayonnaise of lemons, capers, fresh herbs, and eggs).

**Recommended wine pairing Kendall-Jackson Chardonnay**

### Blackened Steak \* 14.75

Romaine lettuce with a traditional caesar dressing. Topped with a pan-seared 6 oz. blackened Black Angus top sirloin, red onions, bleu cheese and our homemade croutons.

**Recommended wine pairing Seven Deadly Zins**

## Featured Wine

### Big Yellow Cab 2005

Glass	6.00
Bottle	24.00

With plenty of flavor and character, Big Yellow Cab is the perfect vehicle for any number of fares. Hail one for tonight.

This is a fun label, and a very tasty BIG Cabernet from California's Mendocino County. Once it opens up you get lots of fruit. Try it with our smothered steak!



\* **All Burgers, Steaks, and Salmon are Cooked to Order. Consuming raw or undercooked meats may increase your risk of foodborne illness.**

## Entrées

Entrees served with dinner rolls and choice of soup or salad

### Smothered Steak & Taters \* 21.75

Char-grilled 12 oz. Black Angus New York strip, smothered with sautéed mushrooms, onions, and blue cheese. Served with roasted red skin potatoes, and fresh asparagus in a lemon hollandaise sauce.

**Recommended wine pairing Big Yellow Cab**

### Jumbo Cheese Ravioli 14.75

**w/ Andouille Sausage & Meat Sauce**

Ravioli stuffed with three cheeses (romano, ricotta, and parmesan) in our homemade marinara with mushrooms, andouille sausage, and beef, topped with romano and fresh basil.

**Recommended wine pairing Caposaldo Chianti**

### Stacked Eggplant Parmigiana 12.75

**with Roasted Red Pepper Coulis**

Slices of breaded eggplant layered with seasoned ricotta and braised spinach. Topped with mozzarella, feta cheese and roasted red bell pepper sauce. Served with pesto pasta.

**Recommended wine pairing Cortenova Pinot Grigio**

### Salmon & Shrimp Alfredo 18.75

Char grilled flaked salmon and butterfly shrimp sautéed with mushrooms, bacon and peas on farfalla with a homemade alfredo sauce. Served with grilled tomato wheel and romano cheese.

**Recommended wine pairing Chateau Ste. Michelle Sauvignon Blanc ...OR**

**If your up for a bottle, the Tangent Albarino is perfect for this dish!**

### Chicken Piccata 16.75

Chicken breast scaloppini with a sauce of lemon, butter and capers. Served with a dinner roll and side of spaghetti marinara.

**Recommended wine pairing Penfold's Rawson's Retreat Merlot**