WINE AND DINE

Two Entrées & Select Bottle of Wine for \$45

Everyday from 4-5:30 p.m. *

(Seated by 5:30 p.m., orders must be in by 6 p.m.)
*Hours and Prices subject to change.

NOT available on Major Holidays or Events

UPGRADE YOUR WINE FOR \$20 A BOTTLE

Zenato, Pinot Grigio, Italy
Ponga Sauvignon Blanc, New Zealand | Hahn Pinot Noir, CA
(Or take 20% off any other Bottle under \$100 from Wine List)

(Discounts apply to one bottle per couple)

Cup of Soup of the Day for \$5 :: House Salad \$5 :: Caesar Salad \$7

Cuban Style Seafood Creole

Shrimp, Scallops, Mussels, Chorizo, Tomato Broth, Cuban Spices, Diced Vegetables, Saffron Rice

Crispy Lemon and Parmesan Sole

Whipped Carrot & Potato Mashed, Broccolini, Lemon Beurre Blanc

Pork Loin Cutlet

Smoked Bacon & Sage Crust, Lemon-Caper Butter Sauce, Whipped Carrot & Potato Mashed, Green Beans

Grilled Salmon

Fettuccine Alfredo, Peas & Sundried Tomatoes

Chicken Scallopini

Thinly Pounded Chicken Breast, Whipped Carrot & Potato Mashed, Green Beans, Lemon-Caper Butter Sauce

Bistro Meatloaf

Whipped Carrot & Potato Mashed, Green Beans, Red Wine Gravy

Upgrade Options

Upgrade Your Entrées and include Soup or Salad for an Additional \$12.00 per person

(1/2 Portioned Entrées)

Choice of House :: Caesar Salad :: Cup of Soup

Chilean Seabass

Whipped Carrot & Potato Mashed, Green Beans and finished with a Lemon Beurre Blanc

Tournedos of Wagyu Sirloin*

Whipped Carrot & Potato Mashed, Green Beans, Wild Mushroom Marsala Sauce

Coconut, Ginger & Lemon Grass Encrusted Snapper

Coconut, Lemongrass & Ginger crust, Jasmine Rice, Stir-Fry, Thai Chili, Crushed Peanuts

Jumbo Prawns

Stir-Fry, Jasmine Rice, Thai Chili, Crushed Peanuts