Chef's Weekly Features
April 23rd-April 27th

Meatball Flatbread 14
meatballs, mozzarella, red peppers, green peppers, onions and dusted with parmesan cheese

Chicken Berry Spinach Salad 16
spinach topped with blueberries, raspberries, blackberries, red onion, feta cheese and grilled chicken, served with sweet basil mint vinaigrette

Stuffed Cabbage 20
2 stuffed cabbages topped with sweet tomato sauce, served with mashed potatoes and green beans

Almond Crusted Mahi Mahi 28
Mahi Mahi seared, then topped with a pineapple Dijon sauce, served with coconut rice and snow peas and carrots

Spaghetti Al Assassina 18
spaghetti caramelized in a spicy tomato sauce topped with whipped ricotta and fried basil

Wine Features

Raeburn Chardonnay 11.50
2022 | Russian River Valley, CA
well-rounded, fruity and lightly oaked wine offers the classic baked apple, butter and vanilla flavors backed by mild green apple acidity and a full body

Robert Hall Cabernet 9.50
2021 | Paso Robles, CA
fruity aromas and flavors of ripe plum, pomegranate, cherry custard, hints of jamon serrano and toasty pie crusts