

# Chef's Weekly Features

## April 9th-April 13th



### **Buffalo Chicken Dip 14**

seasoned pulled chicken tossed in buffalo sauce, cream cheese and cheddar jack cheese, then baked, served with fried pita points

### **Taco Salad 16**

fried tortilla bowl filled with shredded iceberg, cheddar jack, diced red onions, diced tomatoes, black olives tossed together in a salsa ranch & topped with seasoned ground beef

### **Gnocchi Bolognese 24**

potato gnocchi tossed together with meat sauce including Ricci's Hot Sausage and braised veal, served with garlic bread

### **Eggplant Parmesan 20**

house breaded eggplant fired until golden brown then topped with marinara sauce and provolone cheese, served over spaghetti

### **16oz Delmonico Steak 58**

16oz Delmonico Steak grilled to your liking topped with steak house butter, served with mashed potatoes and broccolini

## *Wine Features*

### **Camelot Chardonnay 9.00**

Santa Rosa, CA

lively green apple crispness and lush tropical notes

### **Robert Hall Cabernet Sauvignon 9.00**

Paso Robles, CA | 2021

fruity aromas and flavors of ripe plum, pomegranate, cherry custard, hints of jamon serrano and toasty pie crusts