

# MAIN

## DAILY SPECIALS

Available until 10:00 p.m.

All daily specials are served with homemade bread and butter

- MONDAY - CHICKEN SALTIMBOCCA

Prosciutto, Provolone, Sage, Angel Hair Pasta

### **Paired best with**

Chianti Classico Riserva, Antinori, Tuscany

New Belgium Fat Tire Amber Ale

- TUESDAY - NY STEAK SANDWICH

6-oz. NY Strip Steak, Caramelized Onion, Whipped Boursin Cheese, Arugula, Marinated Tomatoes, Ciabatta

### **Paired best with**

Pinot Noir, Garnet, Monterey County

Samuel Adams Boston Lager

- WEDNESDAY - GRILLED CHICKEN AND KALE SALAD

Kale, Radicchio, Bleu Cheese, Plump Golden Raisins, Plum Vinaigrette

### **Paired best with**

Merlot, Rodney Strong, Sonoma County

Angry Orchard Apple Cider

- THURSDAY - SOUTHERN FRIED CHICKEN

Coleslaw, Buttermilk Biscuits, Country Gravy

**Paired best with**

Chardonnay, Laguna, Russian River Valley

Sierra Nevada Pale Ale

- FRIDAY - SHRIMP AND CHORIZO BROCHETTE

Saffron Risotto, Haricot Verts, Chimichurri Sauce

**Paired best with**

Riesling, Loosen "Dr. L," Germany

Samuel Adams Rebel IPA

- SATURDAY - LOBSTER MAC 'N' CHEESE

Creamy Gruyère, Lobster Meat, Panko Bread Crumbs, Lemon Zest

**Paired best with**

Chardonnay, Sandhi, Santa Barbara

Goose Island 312 Wheat

- SUNDAY - LAMB SHAWARMA

Grilled Pita Bread, Tahini Sauce, Cucumber and Red Onion Raita, Mixed Green Salad

**Paired best with**

Cabernet Sauvignon, Robert Mondavi, Napa Valley

Anchor Steam

**CAFÉ SPECIALTIES**

- HOUSE-MADE MEATLOAF

Beef, Veal and Pork, Mushroom Gravy, Mashed Potatoes, Broccolini

- SAGE-ROASTED TURKEY BREAST

Giblet Gravy, Mashed Potatoes, Carrots

- COLORADO LAMB CHOPS\*

Roast Sweet Potatoes, Asparagus Spears, Sweet Corn Purée

## FROM THE SEA

- CITRUS-GLAZED SEARED SALMON\* †

Chive Whipped Potatoes, Braised Kale, Spaghetti Squash

- ENGLISH-STYLE FISH AND CHIPS

Green Olive Tartar Sauce, Malt Vinegar

- SHRIMP SCAMPI †

Basmati Rice, Heirloom Tomatoes, Scallions

## STEAKS AND POULTRY

- GRILLED FILET MIGNON\*

Fingerling Potatoes, Baby Carrots, Red Wine Sauce

- 10-OZ. BONELESS RIB-EYE STEAK\*

Fingerling Potatoes, Sautéed Haricot Verts, Red Wine Sauce

- ENHANCE YOUR STEAK

Shrimp (skewer of three)

Crabcake (order of two)

Half Maine Lobster Tail (each)

- ROASTED SHELTON FARMS FREE-RANGE CHICKEN

Jus, Mashed Potatoes, Carrots

## SIDES

- MIXED FRUIT
- MASHED POTATOES
  - BAKED POTATO
  - FRENCH FRIES
  - PARMESAN FRIES
  - ONION RINGS
  - SLICED TOMATO
- SAUTÉED MUSHROOMS
- SAUTÉED SPINACH
  - ASPARAGUS
  - BROCCOLINI

- CARROTS

*† Gluten-Free | An 18% gratuity will be added to parties of 8 or larger.*

*\* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked*