

TODAY'S SPECIALS 5/4 - 5/10

STARTERS

BUFFALO RICE CRISPY CALAMARI

Sweet hot crispy treat
Hot sauce butter 11

PARMESAN FRICO SALAD BOWL

Zucchini ribbons | Smoked tomatoes
Almonds | Balsamic soaked currants
Arugula | Radicchio
Red wine vinaigrette 9

ENTREES

GRILLED FLANK STEAK PIZZAIOLA

Grilled asparagus
Cauliflower potato mash 21

BUTTER POACHED WILD HALIBUT

Sweet potato gnocchi
House prosciutto | Spring peas
Artichoke | Romano
Lemon chardonnay butter 26

DICK'S TASTING SENSATION MENU

Try it all! Choose one from each course below. No substitutions please.
28.5 per person. Jenny's wine pairings 13 per person.

FIRST COURSE

Parmesan Frico Salad
Bowl Special

Or

Dynamic Duo of Soup

Or

Crispy Crab Cake
Fried green tomato
New Orleans red
remoulade

SECOND COURSE

Buffalo Rice Crispy
Calamari Special

Or

Seared Pork Belly
Sweet potato grits
Pepper jelly

Or

Thai Veggie Noodle Salad
Snow peas, carrots,
radish, cucumbers,
broccoli, sesame seeds,
ginger sesame
vinaigrette

THIRD COURSE

Grilled Flank Steak Pizzaiola
Special

Or

Island Chicken Forever
Basil risotto | feta, sundried
tomato & artichoke salsa
Lemon chardonnay butter

Or

Bayou Segnette Shrimp Creole
Rice pilaf, house onion rings

Or

Butter Poached Wild Halibut
Special

LA VAL ALBARINO
RIAS BAIXAS, SPAIN

VIÑA ECHEVERRIA PROPUESTA
CABERNET BLEND
CHILE

VINO

AMEZTOI TXAKOLINA
GETARIAKO, SPAIN

BEDROCK OLD VINE
ZINFANDEL, CALIFORNIA

VINO

IDLEWILD ROSE
THE FLOWER, MENDOCINO
CALIFORNIA

T. EZIO TERRA DEL NOCE
BARBERA D'ASTI SUPERIORE,
ITALY