



APRIL 4TH - 22ND

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## FEATURES

**Blackberry Sangria** red blend, a dash of cinnamon, splash of sprite, topped with fresh fruit **4.95**

**Kendall Jackson Cabernet** 2018, Lodi, CA **8 | 25**

**Conundrum Red Blend** 2017, Fairfield, CA **8 | 25**

**Meiomi Pinot Noir** 2017, Santa Barbara County, CA **9 | 32**

Meiomi Pinot Noir brings you structure and depth seldom seen in a pinot noir wine, thanks to its unique and meticulous aging process. Aged for six months in French oak barrels, this California red wine's juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate.

## START

**Zucchini Fries** ranch & buffalo sauce **6.95**

**Stuffed Mushrooms** sausage and seasoned breadcrumb stuffed, sherry wine reduction **6.95**

## MAIN ATTRACTION

*All served with our house-made soup of the day, house or caesar salad*

**Pork Osso Buco** braised, mushroom marsala sauce, atop risotto **16.95**

**Chicken Carbonara** sautéed, creamy bacon alfredo sauce with sautéed onions, tossed with penne **16.95**

**Chicken Scarpello** sautéed, zesty white wine sauce with sliced Italian sausage and bell peppers, choice of pasta **15.95**

**Filet** 8oz, roasted red potatoes and seasonal medley or mushroom risotto, merlot reduction **22.95**

**Ribeye** 14oz, roasted red potatoes and seasonal medley or mushroom risotto, merlot reduction **22.95**

## SWEETS

**Chocolate Dream** cheesecake, chocolate mousse, airy chocolate cake, gnash **5.95**

**Tiramisu** liquor-laced espresso lady fingers, sweetened mascarpone, marsala wine, dusted chocolate powder **5.95**

**MANAGING PARTNER** JORGE OLIVERA

**CULINARY MANAGER** ERIC LANDERS

**PALM HARBOR**

STARTERS, ENTREES & DESSERTS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.