

## **Friday, July 6th Specials**

**Soup: Clam Chowder or Mushroom Barley**

**Appetizer: Greek Lamb Meatballs with Spicy Tomato  
Sauce, Feta Cheese and Mint \$10**

**Pineapple Sage & Butter Poached Atlantic Salmon \$18**  
Over Asparagus and Lentil Ragout

**Pepper Crusted 6oz Wagyu Sirloin Steak \$26**  
With Crimini Mushroom Brandy Cream Sauce, Served  
with Rustic Red Potato Mashed Potatoes and  
Vegetable of the Day

**Dessert:**

**White Chocolate, Wild Black Raspberry and  
Sour Cream Cake \$5**