



SPECIAL HAPPY HOUR MENU

5 TO 6 MONDAY THROUGH FRIDAY

SAUTÉED CALAMARI – spinach, fresh herb warm vinaigrette, olives, polenta croutons, capers, caramelized onions & bell peppers	7
BAKED BRIE – roasted garlic, fresh fruit, toast points, balsamic reduction	7
BRUSCHETTA – of the evening – ask your server	6
MEDITERRANEAN PLATE – hummus, kalamata olives, feta, olive tapenade, roasted garlic, grilled pita	7
CHICKEN BOMBAY – yellow curry, cucumber raita, pita chips, asian vegetables	7
CRAB & SCALLOP CAKES – pico de gallo, honey chipotle aioli	7
KWV Steen 2006, South Africa (white)	5
WYNNS COONAWARRA ESTATE blend 2005, Australia (red)	5



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