



Appetizer

Pork Belly Burnt Ends

Pork Belly Burnt Ends served with a caramelized BBQ Sauce Glaze.

\$8.99

Wine Features: Wagner (Makers of Caymus) Family Wines:

Boen Pinot Noir 2017. The first sip of this tri-appellation Pinot Noir envelopes the mouth with a velvety richness. Flavors of bright cherry, dried herbs and hints of vanilla, is supple and sumptuous, to the finish.

Bonanza Cabernet Lot #1. Medium ruby red, this wine opens with scents of currants and dried roses, grape pomace and fresh tilled soil. The nose is nuanced with toasty oak imparting a subtle smoked meat character. Flavors of blueberries and blackberries mix with the warmth of vanilla and toasted bread. Silky tannins and striking smoothness. Mouthwatering, lengthy finish trails off with the taste of unsweetened chocolate and cassis.

\$10 a glass \$36 a bottle.

OR FOR A REAL TREAT TRY CAYMUS NAPA VALLEY CABERNET \$125 FOR A 1L BOTTLE!!

Entrées

Rock Shrimp and Scallop Pasta

Rock Shrimp and Scallops sautéed with diced Tomato and Capers in a Scampi sauce. Served a top a bed of Angel Hair Pasta Agli Olio.

\$16.99

Chicken Florentine Lasagna

House made with Chicken, Spinach, and fresh Mushrooms layered with Bechamel sauce, Ricotta and Mozzarella Cheeses, and our own fresh Pasta Sheets. Baked with an Asiago Cheese sauce

\$14.99

Steak Marsala

Italian breaded tenderloin, pan sautéed, and topped with sautéed Mushrooms in a Marsala sauce. Served with your favorite side dish.

\$18.99

Filet Mignon

8oz U.S.D.A. Choice Angus Beef Center Cut Filet Mignon, chargrilled to your specification, served with sautéed Mushrooms, Zip sauce, and Au Jus. Served with your favorite side dish.

\$28.99

BE SURE TO CHECK OUT OUR WEBSITE AND JOIN OUR MAILING LIST AT CLUBCAPRI.NET!!
ALSO LIKE OUR FACEBOOK PAGE AND GIVE US A RATING!! ASK FOR OUR COCKTAIL MENU!!
WE HAVE THE BEST CHOICE OF CRAFT BEER AND BOURBON IN THE AREA!!