



Appetizer

Black Pepper Shrimp

Large sautéed Shrimp in a Black Pepper Cream sauce served a top our house-made Crostini.
\$9.99

Wine Features: Sonoma Valley Spring Pours:

Martin Ray Rose' from Russian River Valley. This Rose' of Pinot Noir is a quaffable wine that leads with delicious notes of sun-ripened nectarine, golden raspberry, and honeycomb, while being complemented by a more subtle strawberry, cantaloupe and aromatic orange zest. The body is clean and refreshing with balanced, crisp acidity and a fresh fruit finish. **Get in on the latest trend in wine and try this beauty.**

Benzinger Sonoma County Merlot 2014. The 2014 Sonoma County Merlot has inviting aromas of dark fruit and spice which translate well at first sip. Experience black raspberry, ripe plum and anise flavors that linger on the tongue as its velvety tannins come from behind to give this merlot a smooth, polished finish.

GIVE MERLOT ANOTHER TRY!! THIS ONE WILL SURPRISE YOU!!

\$9 a glass \$32 a bottle.

Entrées

Chilean Sea Bass

Broiled Chilean Sea Bass on a bed of Citrus Beurre Blanc and your choice of side dish.
\$24.99

Shrimp and Cheese Ravioli Palomino

Cheese Ravioli finished with sautéed Shrimp in a Palomino (Marinara and Cream) Sauce.
\$16.99

Filet Mignon

An 8oz Iowa Black Angus Premium Center Cut Filet, chargrilled to your specification, topped with sautéed Mushrooms, Au Jus and Zip Sauce. Accompanied with your favorite side dish.
\$28.99

28 Day Dry Aged N.Y. Strip

An 14oz Dry Aged N.Y. Strip, chargrilled to your specification, topped with sautéed Mushrooms, Au Jus and Zip Sauce. Served with your choice of side dish.
\$22 .99

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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!!**