

**TONIGHT'S SPECIALS
WHILE THEY LAST!!!**

SOUP:	WILD MUSHROOM BISQUE	8.00
APPETIZERS:	GRILLED GARLIC BRUSCHETTA WITH GOAT FETA, ROASTED TOMATOES AND A SMALL SALAD	8.50
	SALAD OF MIXED FIELD GREENS WITH GORGANZOLA BRUSCHETTA, SPICED WALNUTS, ASIAN PEARS AND SUNDRIED CRANBERRY VINAIGETTE	11.00
	CLAMS BALBOA CHATHAM LITTLENECK CLAMS SKILLET ROASTED WITH OLIVE OIL, GARLIC AND CHILES	12.00
ENTRÉE:	SPIT ROASTED JAMAICAN JERK CHICKEN MARINATED IN THE TRADITIONAL JERK RECIPE FROM BOSTON BEACH IN JAMAICA; WITH HOUSE MASHED POTATOES AND GRILLED VEGETABLES	22.00
	ORGANIC BONELESS BEEF SHORT RIBS BRAISED IN ZINFANDEL WITH HERBED POLENTA, CRISPY FRIED LEEKS AND GRILLED ASPARAGUS	28.00
	GRILLED ATLANTIC SALMON WITH CASHEW PESTO, TANGERINE-SOY GLAZE, JASMINE RICE AND GRILLED BABY BOK CHOY	25.00
DESSERTS:	TIRAMISU WITH ESPRESSO SAUCE	6.00
	KEY LIME PIE	6.00
	CHOCOLATE CRÈME BRULE	7.00
	FRESH STRAWBERRIES WITH GRAND MARNIER CREAM	7.00
WINES:	W CHARDONNAY, DRY CREEK VINEYARDS, RUSSIAN RIVER VALLEY, '07	9.00/32.00
	ALBARINO, FILLABOA, RIAX BAIXAS, SP '09	9.00/32.00
	RIESLING, SHINE, HEINZ EIFEL, MOSEL-SAAR-RUWER, GERMANY '09	9.00/30.00
R	PINOT NOIR, LAETITIA ESTATE, ARROYO GRANDE VALLEY, CA '09	12.00/39.00

CAPE COD RESTAURANT WEEK STARTS

5/23/2011,

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TONIGHT - NIGHT HERIX FIX