

# DINNER SPECIALS

## ENTREES

**ROASTED VEGETABLE SALAD** - Cubed eggplant, ..... \$10.95  
red peppers, zucchini, kalamata olives, red onions &  
tomatoes roasted & served on top of spinach leaves with  
lemon Feta herb dressing.

**SMOKED MOZZA & SUN DRIED TOMATO** ..... \$11.95

**AGNOLOTTI WITH CAPER ARTICHOKE CREAM SAUCE** - Sun dried tomato & smoked mozza stuffed agnolotti simmered in a white wine cream sauce with chopped capers & sliced artichokes topped with parmesan cheese & fried basil.

**CLASSIC LASAGNA** - Seasoned beef, mushrooms, ..... \$11.95  
spinach, ricotta, our own tomato sauce and edam cheese baked in layers of fresh pasta. Served with your choice of a cup of soup or a tossed or Caesar salad.

## WINE SPECIALS

**LAKE BREEZE GEWURZTRAMINER** - This Gewurztraminer will appeal to those looking for a drier aromatic wine with a long, clean and fresh finish. All the grapes for this wine were grown on the beautiful Naramata Beach.  
Glass \$5.80 Bottle \$29.00

**LA FRENZ CABERNET SAUVIGNON** - Dark fruits predominate while menthol, coffee, toast, and dark chocolate are infused on the aroma. The palate is round yet structured with fine grained tannins. This is a beautifully complete, elegant example of the variety.  
Glass \$8.00 Bottle \$40.00

## DESSERT & DRINK SPECIALS

**ICED MOCHA OR ICE LATTE** - Beat the heat with ..... \$3.00  
your choice of a tall glass of espresso, chocolate and whipped cream on ice or a tall glass of espresso & milk on ice.

**BLUEBERRY BLAST** - Beat the heat with a refreshing .... \$4.50  
dairy free drink made with real blueberries, pineapple juice, cranberry concentrate & ice.

**RASPBERRY CHEESECAKE** - Our delicious ..... \$4.95  
homemade New York cheesecake baked on a graham crust with tangy raspberries.