

# Wednesday Date Night

FEATURING A BOTTLE OF WINE, STARTER TO SHARE,  
CHOICE OF TWO ENTREES,  
& DESSERT TO SHARE FOR \$60 FOR TWO

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## Wine

CHOICE OF ONE

CHARDONNAY  
PINOT GRIGIO  
PINOT NOIR  
CABERNET SAUVIGNON

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### FRIED CALAMARI

fried golden brown, served with house marinara

### ROASTED CAULIFLOWER DIP

crumbled cauliflower, fontina cheese, cream cheese,  
roasted garlic. served with crostinis and carrot chips

### PISTACHIO & APPLE

spring mix, pistachios, granny smith apples,  
gorgonzola, balsamic vinaigrette

### AVOCADO CHOP

red leaf, romaine, cucumber, tomato, mozzarella &  
Romano cheese, bacon, pepperoncini, avocado red  
wine vinaigrette

### OLIVE PATTIES

olive patties with walnuts, marinara, parmesan

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### RIGATONI & ITALIAN SAUSAGE

italian sausage, fresh basil, cherry tomatoes, asiago  
cream sauce

### CHICKEN PICATTA

chicken breasts, white wine lemon butter sauce,  
capers, house vegetables, mashed potatoes

### PENNE BOLOGNESE

beef and pork sauce with herbs, garlic, tomatoes, red  
wine, parmesan

### BLACKENED GROUPER

mushrooms, spinach, multigrain rice blend, topped  
with roasted red pepper sauce

### SHRIMP CONCASSE

sauteed shrimp, angel hair pasta, tomatoes, basil,  
chardonnay wine sauce

### CHICKEN MARSALA

pan-seared chicken breasts, mushrooms, marsala-  
demi sauce, fontina mashed potatoes, sautéed house  
vegetables

### VEGETABLE RISOTTO

broccolini, carrots, zucchini, and spinach, parmesan  
**ADD SHRIMP OR SALMON \$9, CHICKEN \$4**

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## Dessert

CHOICE OF ONE

HOUSE-MADE TIRAMISU  
FISHBONE'S KEY LIME PIE  
VANILLA BEAN CREME BRULEE

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One discount meat per person. Dine In only. **NO SUBSTITUTIONS.**  
Valid only on Wednesday 4pm to close. Selections may change at any time  
and subject to availability. Not valid with any other promotion, special, discounts, or  
on holiday. Promotion subject to end at any time.

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