



# Today's Dinner Features

## Wine

**Dona Paulo Estate Malbec (Red) Mendoza~Argentina** - Ripe, dark fruit flavor, full bodied with crisp acidity and a dry finish

Glass \$7.00

Bottle \$24.00

## Soup

**French Onion Soup**

\$4.50

## Hot Appetizers

**French Baked Brie Cheese** - Wrapped in puffed pastry and accompanied with a fruit sauce

\$9.95

**Duck Spring Rolls** - Accompanied with chopped romaine salad and drizzled with a Dijon vinaigrette dressing

\$9.50

## Cold Appetizer

**Quonset Point Oysters** Half dozen oysters on the half shell served with a special cocktail sauce

\$11.95

## Entrées

**Alexander the Great Kebab** – Ground lamb meat with spices served with special pita bread, plain yogurt and light tomato sauce and rice

\$17.95

**Flounder Francaise** - Filet of flounder, egg battered, sautéed in a lemon and wine sauce, served over homemade angel hair and mixed vegetables

\$19.95

**Steak Pizzaiola** - N.Y. sirloin grilled, marinara sauce, mushrooms, onions and red wine served over percitelli pasta

\$24.95

**Chicken Modena** - Breast of chicken, layered with spinach, sweet red roasted peppers, and mozzarella cheese, served with a balsamic garlic demiglaze sauce & rigatoni pasta

\$17.95

**Halibut** - Grilled filet served over fresh spinach, tomatoes, onions and white beans

\$22.95



**Forte**  
Unique Mediterranean  
Cuisines