

Michael Alberini's Restaurant & Wine Shop

Smoked BBQ St. Louis Ribs \$8

4 single bone ribs, light cherry smoke, lager braised, and house-made BBQ

Traditional Wings \$10

6 traditional bone-in wings, your choice of sauce: hot garlic, buttery ranch, pony express, BBQ, fire bleu, and garlic parmesan

Honey Balsamic Chicken \$18

Chicken breast lightly floured and seasoned, basted with honey, balsamic, and garlic, served over roasted zucchini. (Suggested Wine Pairing: Cycles Gladiator Pinot Noir)

Pan-Seared Scallops \$35

Jumbo sea scallops, pan-seared, finished in roasted red pepper butter cream served with saffron risotto (suggested Wine Pairing: Strapelli Pecorino)

Pesto Cavatelli \$18

Cavatelli, tossed with basil pesto, cucumber, artichoke, sun-dried tomato, topped with crispy prosciutto (Suggested Wine Pairing: Osso Anna Chardonnay).

Hanger Steak \$24

USDA choice hanger steak char-grilled, sliced thin, served with horseradish whipped yukons, reduced worchestshire sauce.(Suggested Wine Pairing: Scotto Cab)

Wagyu Ribeye Steak and Crab \$62

14oz boneless American Ribeye Steak, seasoned and char-grilled, topped with jumbo lump crab sauteed in brown butter and lemon, served over whipped yukon (Suggested Wine Pairing: Ronc Soreli Schioppettino).