

BARRISTER'S DINNER SPECIALS

Monday, September 6th, 2010

WINES BY THE GLASS:

TU TU PINOT GRIGIO '07 Napa Valley, California	9
CIRCA PINOT GRIGIO '09 Veneto, Italy	8
WÖLFFER ESTATE ROSÉ '09 Long Island	10
LES AGAVES ROSE '09 Cotes de Provence, France	8
LES GARRIGUES CHARDONNAY '09 Vin Du Pays D'Oc, France	8
LA CREMA "SONOMA COAST" CHARDONNAY '07 California	13
KUNG FU GIRL RIESLING '09 Washington State	9
MANTA SAUVIGNON BLANC '09 Central Valley, Chile	9
MURPHY GOODE PINOT NOIR '08 California	9
THE HAMMER MERLOT '07 Napa Valley, California	9
CHARLES & CHARLES SYRAH/CABERNET '07 Columbia Valley, Washington	9
CASAMATTA SANGIOVESE '08 Tuscany	9

SOUPS:

BLACK BEAN FIESTA	Cup: 5
NEW ENGLAND CLAM CHOWDER	Bowl: 6
MARGARITA'S FRESH GAZPACHO	Goblet: 6

SMALL PLATES:

*WILD MUSHROOM RISOTTO—Drizzled With White Truffle Oil	
Rich Risotto Of Shiitake, Cremini and Portobello Mushrooms, With Fresh Herbs and Parmesan	12
*BARRISTER'S CRAB CAKES—With Tomato-Cucumber Salad	
Served With Mango-Avocado Salsa	12
*RAINBOW TEMPURA ROLL	
With Salmon, Yellowfin Tuna, Avocado, Tobiko, Wasabi and Soy Sauce	15
*SEAFOOD SOFT TACOS	
Tender Mahimahi and Rock Shrimp In Soft Flour Tortillas, With Pico de Gallo and Smoky Tomato-Chipotle Sauce	13
*MARCO'S LITTLE CHOPPED SALAD – With Grilled Shrimp Over A Salad Of...	
Baby Greens, Local Corn, Cucumber, Sun-Gold Tomatoes, Rabano, Avocado, Peppers and Lemon Vinaigrette	14
*SESAME-SEARED YELLOWFIN TUNA	
Over Sautéed Vegetables and Fresh Avocado, With Teriyaki and Wasabi	14

LARGER PLATES:

*PAN-ROASTED, BACON-WRAPPED MEDALLIONS OF FILET MIGNON	
With Seasoned Melted Bleu Cheese, Served With Roasted Garlic Whipped Potatoes and Sautéed Vegetable	24
*RAJ'S PAELLA	
Traditional Recipe Of King Crab, Mussels, Shrimp, Clams and Chicken With Rice, Fresh Herbs and EVOO	22
*WASABI PEA-ENCRUSTED SALMON FILET—With Honey-Orange- Pineapple-Ginger –Soy Sauce	
Served With Asian Slaw and Jasmine Rice	24
*FRESH LOCAL FLOUNDER FRANCESE	
With Lemon Butter Sauce, Jasmine Rice and Sautéed Vegetables	22
*CHAR GRILLED 16OZ NEW YORK SHELL STEAK- With Caramelized Onions	
Served With Roasted New Potatoes and Sautéed Vegetables	27
*BARRISTER'S GRILLED PIZZETTAS	
Buffalo-Style Chicken, Fresh Mozzarella, Vegetarian, Prosciutto-Margherita <i>OR</i> Grilled Chicken Pesto	15

<u>DESSERTS:</u> 4.50 – 7.50	Mike's Key Lime Pie	Classic Homemade Cheesecake With Summer Fruits	
Chocolate Mountain Cake	Holey Moses Cheesecake	Peanut Butter Chocolate Lava Cake	Tate's Apple Crumb Pie
Chocolate Lava Cake	Barrister's "Brownie All The Way	Ice Cream: Minty Mint - Vanilla - Chocolate	