

# **Rainbow Gardens Dinner Specials**

## **Wine Specials**

Prosecco "Je t'aime" Villa Jolanda, Italy \$9 / \$20

Trivento Malbec - Argentina \$8 / \$30

Reserve Durand Sancerre, Sauvignon Blanc - Sancerre, Loire Valley, France \$15 / \$45

## **Drink Specials**

Kiss & Tell ~ Kettle One Grapefruit & Rose Vodka, Club Soda, Splash Cranberry & Lime \$9

Cosmic Sparkler ~ Deep Eddy Cranberry, Triple Sec, Fresh Lime Juice & Sparkling Wine \$9

Carnival Spritz Queen – Crown Royal Apple, Blackberry Brandy, and Prosecco \$8

## **Appetizers**

Jumbo Shrimp Cocktail served with a Tangy Classic Cocktail Sauce with Lemon and Lime Wedges 12

Flash Fried Crispy Brussels Sprouts Glazed in a Sweet Balsamic Dressing 11

## **Entrees**

### **Guardian Angel**

Cioppino with Fresh Mussels, Clams, Shrimp, and Cod in a Roasted Tomato Sauce over Angel Hair Pasta 21

### **Poland Please**

Traditional Potato and Cheese Stuffed Polish Pierogis Pan Seared with Caramelized Onions served with Sour Cream & Fresh Applesauce 16

### **Porky Express**

Sliced and Marinated Grilled Pork Chop served over Roasted Red Potatoes and Glazed Carrots with a Savory Onion and Apple Relish 20

### **Irish I Had More**

Classic Corned Beef Dinner served with Boiled Potatoes, Cabbage, and Carrots with Mustard and Toasted Rye Bread 17

### **Lay it on me**

Potato Chip Crusted Cod Broiled with Butter and Herbs over Roasted Veggies and a Side of Garlic Mashed Potatoes 17