

DINNERCLUB SPECIALS

AUGUST 3

Fish Meunière

Lightly floured and seared tilapia filet with a lemon butter sauce served with cheddar mashed potatoes, chef's choice of a vegetable, a roll, garden salad and lemon bar

Suggested Wine: Ryan Patrick, Riesling, Washington State—ripe pear, white peach and orange blossom with hints of fresh apples

AUGUST 10

Garden Pasta

Al dente pasta sautéed in a basil infused olive oil and white wine garlic sauce with artichokes, asparagus, broccoli, onion, mushrooms and tomatoes served with garlic bread, garden salad and petite chocolate trifle

Suggested Wine: Danielle Ansee Sauvignon Blanc, France—lemon and fresh herb aromas, bracing acidity and a long, crisp, clean finish with notes of melon and pear

AUGUST 17

Chicken Italiano

Chicken breast seasoned with herbs and sautéed in a white wine, caper, garlic sauce topped with pieces of prosciutto, roasted tomatoes and parmesan cheese served with chef's choice of a vegetable, roasted red potatoes, tossed Italian salad and cannoli

Suggested Wine: Raetia Pinot Grigio, Italy—notes of pear, apple, peaches, mango and spring flowers with balanced acidity

AUGUST 24

Shrimp Scampi

Sautéed shrimp tossed with pasta in a savory lemon garlic butter sauce served with garlic bread, Caesar salad and petite raspberry mousse

Suggested Wine: Hayes Valley Meritage Red, California—a blend of Merlot, Cabernet, and Petit Verdot with flavors of bright cherry, raspberry, blackberry, vanilla and a touch of cinnamon

AUGUST 31

Fried Chicken

Tender chicken breast breaded and fried served with mashed potatoes and gravy, chef's choice of a vegetable, roll, a small garden salad and petite peach cobbler

Suggested Wine: Trumpeter Malbec, Argentina—dark red fruit, plum, currant, and chocolate with mocha flavors that give shape to soft tannins



5:00p.m. to 7:00p.m.

*Dinners are \$12.95 per person, including a non-alcoholic beverage.
Please note that wine is not included in the price of the entrée.*

(Prices do not include gratuity and Ohio state sales tax)

MAKE SURE TO RECEIVE YOUR PUNCH CARD

www.innatonu.com • 419.772.2500