

# DINNERCLUB SPECIALS

JULY 6

## Brandied Peach Pork Chop

*Hand-cut boneless pork chop seared and finished with a peach brandy sauce served with a small garden salad, twice baked potato, chef's choice of a vegetable, a roll and petite coconut cream pie.*

*Suggested Wine: Tellus Vinea Bordeaux, France—Red, savory, classic Bordeaux, dark fruits with great structure and a long finish*

JULY 13

## Chicken Parmesan

*Italian breaded chicken breast topped with a savory tomato sauce and a blend of Italian cheeses served with a tossed Italian salad, roasted garlic parmesan potatoes, chef's choice of a vegetable, garlic bread and cannoli.*

*Suggested Wine: Piazzano Chianti, Italy—Red berry fruits with medium body, high acidity and firm tannins, hints of cedar and vanilla on the finish*

JULY 20

## Seared Salmon with Avocado Salsa Verde

*Seasoned and seared salmon filet topped with a creamy avocado salsa served with roasted potatoes, chef's choice of a vegetable, a roll and petite rosemary lemonade cake.*

*Suggested Wine: Biutiful Cava, Spain—Enticing apple and lime nose to a zesty citrus and mineral finish*

JULY 27

## Pasta with Mushrooms and Prosciutto

*Crispy pieces of prosciutto ham with tender cooked mushrooms tossed with pasta in a creamy sauce served with Caesar salad, garlic bread and petite summer fruit crostata (Italian tart—open faced pie).*

*Suggested Wine: Back Story Chardonnay, California—Flavors of fresh apple, peach, pear and lemon with a creamy finish*



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)*

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