

**BILBO'S GLOBAL WINE CAFE  
DINNER SPECIALS**

**SOUP DU JOUR:**

*Please ask your server about the Chef's creation...\$4.95*

**MAIN PLATES:**

**Grilled Skirt Steak**

*served with yukon mashed potatoes, seasonal vegetables, black bean mango salsa and chipotle sauce...\$19.95*

**Wild Mushroom & Shrimp Risotto**

*with grilled asparagus spears, Kaffir lime beurre blanc and parmesan cheese....\$19.95*

**Cast Iron Seared Swordfish**

*encrusted with garlic and sesame seeds, coconut mashed potatoes, grilled asparagus and orange chili sauce...\$19.95*

**Grilled Muscovy Duck Breast**

*served with yukon gold mashed potatoes, grilled asparagus spears, roasted butternut squash and topped w/ a wild lingonberry dollop..\$23.95*

**Filet of Beef Stroganoff**  *sauteed with wild mushrooms, fresh garden vegetables, in a paprika lemon sour cream sauce; served over fresh Fettuccine pasta...\$19.95*

**DESSERT SPECIALS:**

**Coconut Creme Brulee**  *in a Hawaiian coconut shell with a Tropical salsa, tahitian vanilla creme anglaise and Mango honey sauce...\$5.95*

**Yucca Mango Fritters**  *served with Ginger Ice Cream, Mango honey and chocolate drizzle \$5.95*

**White Chocolate Bread Pudding**  *served in a pool of rich caramel sauce with a wild berry compote, toasted almonds and vanilla whipped cream.\$5.95*

**THINK GLOBALLY/EAT LOCALLY**  
**Healthy, Light, Balanced and Simple Food**

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