



Cheers!

Your resource for dining news
in PebbleCreek



Cheers! We're so glad you're here! Many people think of February as the month of love -- at Toscana's we're not only celebrating love on Valentine's Day, but also National Cherry Month! February earned the title of National Cherry Month because it includes both President's Day and George Washington's Birthday. The "alleged chopper of the cherry tree," our first President, is deeply rooted in folklore. When young George Washington's father asked who chopped down a cherry tree on the family farm, the young Washington replied, "I cannot tell a lie, I chopped down the cherry tree." This event helped to link George Washington and cherries forever to February. The National Cherry Blossom Festival held in Washington, D.C. is also in February. This is an annual event where millions of cherry blossoms can be seen throughout Washington, D.C.

To honor the fruit of the month, Toscana's Chef has created a delicious dinner meal, Pan-roasted Pork Tenderloin, that highlights the cherry. [Click here](#) for more information on the Monthly Special at Toscana's. Available Tuesday through Saturday after 5 p.m. in the Dining Room.

Reverse Happy Hour at Toscana's - Saturday, Feb. 9

Toscana's Patio



Reverse Happy Hour

Saturday, Feb. 9
7 - 9 p.m.

Join us on the Patio at Toscana's for Reverse Happy Hour every Saturday night from 7 - 9 p.m. There will be nightly food and drink specials.

Lamb at Toscana's Steak & Vine - Friday, Feb. 15

Toscana's Grill





Steak & Vine

Friday, Feb. 15

5 - 8 p.m.

Lamb Two Ways

Half rack of lamb, merguez sausage, couscous, tagine vegetables, peppercorn demi-glace
\$19

To reserve your table, call Toscana's at 623-935-6753.

Taste of France at Eagle's Nest - Thursday, Feb. 21

Eagle's Nest



Taste of France

Thursday, Feb. 21

5 - 8 p.m.

Quiche Lorraine with Leek Cream

Egg, leek cream

Chardonnay \$5

Flat Iron Steak

With shallot pan sauce and steak fries topped with blue cheese butter

Merlot \$5

Lemon Tarts

Homemade mousse, tarts, whipped cream

Three course price \$24 per person

Wine pairing \$10 per person

Complete dinner for two including wine \$68

Make a reservation by calling 623-935-6785 and tell them you're coming for Taste of France.

This Weekend's Specials at Toscana's

Friday Lunch: **Brisket Po Boy** \$8

French roll, remoulade, warm sliced brisket, shredded lettuce, sliced tomato

Saturday Lunch: **Mediterranean Chickpea Salad** \$12

Mixed greens, Italian dressing, chickpeas, cucumber, red bell peppers, red onions, Greek olives, feta cheese

Friday Dinner: **Steak & Vine: Brined Pork Chop** \$19

Vegetable ragu (mushrooms, onions, peas, demi-glace), creamy grits, braised greens

Saturday Dinner: **Fried Chicken** \$20

Mashed potatoes, green beans, corn on the cob, country gravy, buttermilk biscuit

This Weekend's Specials at Eagle's Nest

Friday Lunch: **Fish-N-Chips** \$11.50

6 oz. of white fish, French fries and coleslaw

Saturday Lunch: **Turkey Burger** \$9.50

Caramelized onions, mushrooms, basil aioli and Swiss cheese with choice of side

Friday Dinner:

Seafood Paella \$17

Mussels, shrimp, sausage, and braised chicken served over rice with peas

Fish - N - Chips \$14

All-you-can-eat white fish, French fries and coleslaw

Next Week's Specials at Toscana's - Week of Feb. 11

Monday Lunch: **Fried Chicken Sandwich** \$9

Hand-breaded chicken thigh, toasted bun, honey mustard, coleslaw, iceberg lettuce, red onion

Tuesday Lunch: **Beef Soft Tacos** \$10

Served with rice and beans

Wednesday Lunch: **Beef Chili and Cornbread** \$8

Thursday Lunch: **Cuban Sandwich** \$10

French roll, Dijon mustard, Swiss cheese, ham, roasted pork, pickles

Friday Lunch: **Shrimp Po Boy** \$10

French roll, remoulade, Cajun fried shrimp, shredded lettuce, sliced tomato

Saturday Lunch: **Warm Spinach and Pork Belly Salad** \$12

Spinach, pork belly, roasted red peppers, red onions, mushrooms, warm apple cider vinaigrette

Tuesday Dinner: **South of the Border** \$10

Hard-shell Beef Tacos: *Served with rice and beans* \$10

Red Chile Pork Chimichanga: *Rice, beans, pepper jack cheese and red chile pork rolled in a flour tortilla and deep fried. Served with Spanish rice and refried beans*
\$12

Wednesday Dinner: **Tuscan Pasta Night** \$15-\$17

Braised Chicken over Spaghetti: *Chicken breast braised in a sun-dried tomato cream sauce, served over spaghetti with spinach* \$17

Linguini in Clam Sauce: *Hard shell and baby clams, white wine, lemon, butter and*

Linguini in Cream Sauce: Hand-chopped and baby clams, white wine, tomato, butter and herbs \$15

Thursday Dinner: **Valentine's Dinner** (Sold out)

Friday Dinner: **Steak & Vine: Lamb Two Ways** \$19

Half rack of lamb, merguez sausage, couscous, tagine vegetables, peppercorn demi-glace

Saturday Dinner: **Prime Rib** \$25

Mashed potatoes, green beans, popover, jus

Next Week's Specials at Eagle's Nest Restaurant - Week of Feb. 11

Monday Lunch: **Baked Penne Pasta** \$8.50

With ricotta cheese, sausage and mozzarella topped with fresh basil

Tuesday Lunch: **Salmon Burger** \$10

With a lemon aioli topped with lettuce, tomato, and onion on a brioche roll served with choice of side

Wednesday Lunch: **Grilled Chicken Philly** \$9.50

With peppers, onions, and mushrooms topped with mozzarella served with choice of side

Thursday Lunch: **Pepperoni or Sausage Stromboli** \$9

Served with a side salad

Friday Lunch: **Fish-N-Chips** \$11.50

6 oz. of white fish, French fries and coleslaw

Saturday Lunch: **Meatball Sandwich** \$9

On a hoagie roll with peppers and onions, marinara and mozzarella cheese with a choice of side

Wednesday Dinner: **Grilled Flat Iron Steak** \$17

With a mushroom demi, served with smashed fingerling potatoes and roasted Brussels sprouts

Thursday Dinner: **Valentine's Dinner** (Sold out)

Friday Dinner:

Grilled Flat Iron Steak \$17

With a mushroom demi, served with smashed fingerling potatoes and roasted Brussels sprouts

Fish - N - Chips \$14

All-you-can-eat white fish, French fries and coleslaw