

Three Courses

\$29.5

(Three Course meals to go will be charged a \$2 container fee)

Salad

(Choice)

Substitute French Mushroom or Soup du Jour \$2.5

House

Dressings: House, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette

Caesar

Romaine Lettuce tossed with our House Caesar, Parmesan Cheese and Croutons

Greek

Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion with our House Greek Dressing

Spinach Salad

Baby Spinach with Roasted Pecans, Pecan Crusted Goat Cheese, sliced Apples with a Warm Bacon Dressing

Entrée

(Choice)

Blackened Chicken & Andouille Sausage with Pasta

Sautéed Andouille Sausage and Blackened Chicken in a Cajun Piquant Cream Sauce with Linguine

Fried Shrimp

Five Fried Shrimp with Fries

Grilled Shrimp

Five Grilled Shrimp with Sauteed Zucchini and Carrots

Applewood Smoked Salmon

Served with Mustard Caper Cream and Crispy Fried Potato Balls

Fish and Chips

Fried Battered Yukon Gold Potatoes and Spicy Slaw

Pan Seared Chicken

Barley Risotto and Chef Veggies

Desserts

(Choice)

Cheesecake with Caramel Sauce

Tiramisu

Molten Lava with Raspberry Sauce

Bread Pudding with Caramel Sauce

Crème Brulee

Lunch

Salad and Pasta \$14.5

Choose from any Salad and Farfalle Pasta Eva in a Light Tomato Basil Cream Sauce

Additions: Sautéed Jumbo Lump Crab \$14.5 / 4 Shrimp \$7 / Chicken \$6

Soup and Salad\$12

Choose from any of the Salads and Soups

Pan Seared Chicken \$16.5

Pan Seared Chicken Breast served with Cauliflower Mashed Potatoes, Chef Vegetables, topped with a White Wine Lemon Butter Sauce

Pan Seared Salmon

.....**5 oz \$18.5**

.....**7 oz \$27**

Pan Seared Salmon served with Cauliflower Mashed Potatoes and Chef Vegetables with Buerre Blanc

Fried Jumbo Shrimp or Oysters \$18.5

(6) Golden Fried Jumbo Shrimp or (8) Oysters served with Tartar Sauce, Cocktail Sauce, House Coleslaw and French Fries