Three Courses \$31

(Three Course meals to go will be charged a \$2 container fee) All items are available à la carte

Salad

(Choice)

Substitute French Mushroom or Soup du Jour \$2.5

House

House Pesto, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette Mixed Lettuce, Onions, Grape Tomatoes, House Croutons

Caesar

Romaine Lettuce, Parmesan Cheese, House Croutons and House Caesar Dressing

Greek

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

Spinach Salad

Baby Spinach, Roasted Pecans, Pecan Crusted Goat Cheese, Sliced Apples, Warm Bacon Dressing

Entrée

(Choice)

Andouille & Blackened Chicken Pasta

Andouille Sausage, Blackened Chicken, Cajun Cream Sauce, Linguine

Shrimp Newburg

Shrimp, Puffed Pastry, Newburg Sauce, Sautéed Spinach and Mushrooms

Pork Belly

Basil Chili Garlic Glace, Jasmine Rice and Spinach

Applewood Smoked Salmon

Mustard Caper Cream, Raw Spinach, Roasted Vegetables and Crispy Fried Potato Balls

Fish and Chips

Fried Battered Market Fish, Yukon Gold Potatoes and Spicy Slaw

Pan Seared Chicken

Chicken Breast, White Wine Lemon Butter Sauce, Mushroom Barley Risotto and Chef Vegetables

Desserts

(Choice)

Cheesecake with Caramel Sauce

Tiramisu

Molten Lava with Raspberry Sauce

Bread Pudding with Caramel Sauce

Crème Brulee

Lunch

Salad and Pasta\$15.5
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\$13
Choose from any of the Salads and Soups
Pan Seared Chicken\$18
Chicken Breast, White Wine Lemon Butter Sauce, Mashed Cauliflower and Yukon Gold Potatoes
Pan Seared Salmon
Pan Seared Salmon, Mashed Cauliflower and Yukon Gold Potatoes and Chef Vegetables, Beurre Blanc Sauce
Fried Jumbo Shrimp or Oysters\$18.5
(6) Fried Jumbo Shrimp or (8) Oysters, Tartar

Sauce, Cocktail Sauce, House Coleslaw and Fries