



Three Courses for \$27.00

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

Salad

(Choice) – Substitute French Mushroom or Soup du Jour for \$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 and Andouille Sausage with Pasta

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

Fried or Grilled Shrimp

Your choice of either five Fried or Grilled Shrimp

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