



Dinner served Fridays 5-7pm
Reservations 287-4025

Appetizers \$9

Shrimp Cocktail

Served with spicy cocktail sauce and lemon

Crab Cakes

Served with a Dijon cream sauce

Soup Du Jour Cup \$4 Bowl \$6

Entrees

All entrees include dinner rolls, garden salad and Chef's accompaniments

10 oz Ribeye \$22

Grilled to perfection

Add Mushrooms and onions or Gorgonzola Demi-Glace for \$2

Shrimp Scampi Pasta \$20

Jumbo Shrimp sauteed in olive oil and garlic, tossed with grape tomatoes, scallions, fresh basil and finished with white wine and butter

This entrée does not include Chef's Accompaniments

Pan Seared Salmon \$19

Grilled or Blackened. Topped with a citrus and dill compound butter

Chicken Marsala \$18

Sauteed chicken breast with cremini mushrooms and a rich marsala brown sauce

Chef's Desserts \$5

Cheesecake

Crème Brulee

Kids menu available for our guests 9 and under

Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.