



Chef's Weekly Specials

September 19th- 24th

Crab Dip 16

creamy house made crab dip, served with fried pita points

Taco Salad 16

fried tortilla bowl topped with taco meat, chopped iceberg lettuce, diced onions, diced tomatoes and black olives, served with fiesta ranch dressing

Pumpkin Alfredo 20

campanelle pasta tossed in a creamy pumpkin alfredo sauce with rum soaked raisins and pecans

Tuscan Stuffed Chicken 25

chicken breast stuffed with a Tuscan stuffing and topped with pesto sauce, served with mashed potatoes and green beans

Filet Medallions 49

two filet medallions grilled to your liking then topped with bourbon brown butter sauce, served with a baked potato and asparagus

Weekly Wine Features

Stags' Leap Chardonnay 11.75

2020 | Napa Valley, California

beautifully aromatic wine, with stone fruit flavors of fresh peaches and nectarines mingling with pineapple, a hint of mandarin orange and other citrus fruits

Bodega Norton Cabernet 10.00

2018 | Lujan De Cuyo, Mendoza, Argentina

vibrant ruby color. complex aromas of ripe red fruits and mint, with dark chocolate notes