

Chef's Weekly Features

DECEMBER 27TH- DECEMBER 30TH

APPETIZER PLATTER 16

3 house made loaded mac & cheese bites, 3 pub pretzel sticks, 10 tempura shrimp, served with house made ranch and cheese sauce

SHRIMP SPINACH SALAD 18

bed of spinach topped with tomatoes, cucumbers, diced egg, mushrooms feta cheese and 5 grilled shrimp, served with your choice of dressing

BAKED PENNE 24

penne pasta, meatballs, peppers, and onions tossed together in house made marinara then covered with mozzarella cheese and baked, served with garlic bread

CHICKEN FORESTIERE 28

twin grilled chicken breasts topped with bacon, green onions and mushroom herbed demi, served with mashed potatoes and broccoli

SALMON CAKES 24

two salmon cakes pan seared with cilantro lime crema, served with wild rice pilaf and green beans

WINE FEATURES

AZIENDA AGRICOLA VENEZIA SPINALBA 9

2020 | Abruzzi, Italy

a blend of Trebbiano and Sauvignon Blanc, very fruity and fresh wine

UNRATED XTRA CABERNET 10

2019 | Chile

black fruits and sweet tannins, this wine culminates in a bold, long, and enjoyable finish

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions