

Chef's Weekly Features

DECEMBER 5TH – DECEMBER 9TH

OLD ENGLISH CRAB DIP 14

old English cheddar mixed with cream cheese and crab, then baked, served with Old Bay dusted pita points

SAUSAGE STUFFED MINI PEPPERS 18

homemade sausage stuffed sweet peppers tossed together with cavatappi and marinara, then topped with mozzarella cheese and baked to perfection

MAC ATTACK BURGER 16

8oz secret blend burger grilled to your liking then topped with house made fried mac and cheese, bacon, American cheese sauce and hot sauce aioli, served with your choice of side

CHICKEN ROULADE 24

parmesan breaded chicken stuffed with ham, spinach, Swiss cheese and roasted red peppers then topped with Chablis cream sauce, served with wild rice pilaf and asparagus

WINE FEATURES

J. LOHR OCTOBER NIGHT CHARDONNAY 10.50

2021 | Central Coast, CA

vibrant, light golden hues, with aromas of peaches, tropical fruit, orange blossom, honey and vanilla

PENFOLDS MAX'S SHIRAZ CABERNET 9

2021 | Australia

plum core with strawberry brightness at the rim. Notes of graphite and heady varnish to the fore.

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