

# Chef's Weekly Features

## March 27th-March 30th



### **Crab Queso 14**

spicy crab dip with pepper jack and cheddar cheese, jalapeños, diced tomatoes and green onions, served with pita points

### **Chef's Salad 16**

chopped romaine with cucumbers, tomatoes, sliced egg, ham, turkey, cheddar and Swiss cheese, served with choice of dressing

### **Chicken Florentine 24**

two seared chicken breast topped with a spinach cream sauce and diced tomatoes, served with whipped potatoes and sauteed green beans

### **Pork Belly Fried Rice 26**

braised pork belly seared, then sliced over a scallion and ginger sushi fried rice with Bok choy and a teriyaki drizzle

### **Hanger Steak 32**

grilled 12 oz hanger steak with a red wine demi, served with herbed roasted red skin potatoes and asparagus

## *Wine Features*

### **Powers Chardonnay 9.00**

Columbia Valley, WA 2022

this unoaked chardonnay bursts with aromas of ripe fruit and crisp acidity, on the palate you will taste nectarines, ripe pears, and a zesty acidity

### **M.A.N. Family Wines Ou Kalant Cabernet 9.50**

Western Cape, South Africa, 2021

superbly balanced, MAN Cabernet captures both Old World silky tannins and New World ripe fruit, and completes it with a beautiful, long finish