

# Chef's Weekly Features

## May 21st - May 26th



### **Pulled Chicken Nachos 15**

tortilla chips with marinated chicken, cheese sauce, fresh jalapeños, pickled onions, cheddar jack cheese, sour cream, salsa, and scallions

### **Caribbean Jerk Shrimp Tacos 16**

shredded red cabbage and carrots, kiwi pineapple salsa, and coconut aioli

### **Grilled Peach Salad 16**

chicken, tomatoes, grilled peaches, red onion, feta cheese on a bed of arugula topped with a balsamic glaze

### **Beef and Broccoli 26**

filet tips tossed in a garlic beef sauce with broccoli and mushrooms, served with fried rice

### **Blackened Blue Filet 49**

8 oz. filet blackened and pan seared to your liking, topped with a blue cheese fondue, served with mashed potatoes and asparagus

## *Wine Features*

### **Camelot Chardonnay 9.00**

Santa Rosa, CA  
with lively green apple crispness and lush tropical notes

### **Penfolds Max's Shiraz Cabernet 9.00**

2021 | Australia  
plum core with strawberry brightness at the rim, notes of graphite and heady varnish to the fore