

Chef's Weekly Features

May 7th - May 11th



BBQ Chicken Flatbread 14

grilled chicken, bacon, red onion, jalapenos, cheddar jack cheese, and BBQ sauce

Crunchy Mandarin Orange Chicken Salad 16

grilled chicken on a bed of chopped romaine with red cabbage, mandarin oranges, diced carrots, green onions, almonds, topped with crispy fried lo mein, served with a sesame vinaigrette

Spring Shrimp Penne 28

grilled zucchini, squash, red onion, mushrooms and roasted tomatoes, tossed in alfredo sauce with grilled shrimp

Horseradish Crusted Strip Steak 46

14 oz USDA strip steak crusted with horseradish and roasted garlic sauce, served with loaded baked potato and broccolini

Cornbread and Crab Stuffed Head on Prawns 40

stuffed broiled prawns with tomato jam and scallion aioli, served with rice pilaf and green beans

Wine Features

Borgi ad est Friuli Pinot Grigio 9.00

2022 | Friuli, Italy

edgy and focused, Asian pear and lemon verbena lights up, with a vibration of white flowers and wet stone, a hint of toffee on the finish gives it a sense of roundness

Markstone Cabernet 9.00

2022 | CA

aromas of cherry, violets, black peppercorn, and vanilla, with flavors of black currant, blackberries, clove and spice, full bodied, dense, bold tannins with a generous finish