

February Chef's Menu

APPETIZERS~

Caesar Salad / 12

Romaine Lettuce with Caesar Dressing, Bacon Bits, Croutons & Parmesan Cheese

Tempura Shrimp / 11

Lightly Fried and served with a Thai Chili Sauce

Baked Brie & Duck / 13

Breaded Brie Oven Baked and Paired with a Berry Compote and Smoked Duck

Soup Du Jour / 8

Ask Your Server for Today's Chef's Choice



Crispy Calamari / 10

Lightly Breaded and Served with Tzatziki

ENTREES~

Chicken Supreme / 26

Baked & Served with a White Wine Cream Sauce

Baked Salmon / 26

Pan Seared then Baked with a Lemon Dill Cream Sauce

Grilled Striploin / 31

Grilled AAA 8oz & served with our House Demi

Pasta of the Day / 24

Fresh Cooked Pasta tossed with Onions & Peppers in Choice of: White Wine Cream Sauce OR Tomato Romesca Sauce



Braised Ribs

full / 27 half / 18
Baby Back Ribs Grilled with a Smoked Whiskey BBQ Sauce

DESSERT |\$7

*New York Cheese Cake with Caramel Sauce, Blueberry or Strawberry Compote

*Pecan Pie *Apple Pie

*Crème Brulee