

# March 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

### Grilled "Tomahawk"

#### Pork Chop / 27

Served with a Pineapple Salsa