



\$15 Two-Course Restaurant Week Menu

Available 11:00 a.m. - 4:00 p.m.

Entrees

Choose one of the following:

Philly Cheese Steak

Beef steak sautéed with peppers and onions, topped with melted Cheddar cheese on a sub roll and served with kettle chips

Salmon Quiche

Baked with salmon, spinach, Swiss cheese and topped with lump crab meat and Hollandaise sauce, served with fresh fruit

Chicken Piccata

Pan-fried chicken finished with a lemon caper sauce with smashed potatoes and asparagus

Lemon Pepper Orange Roughy

Pan-fried with hushpuppy mix and breadcrumbs, served with seasoned potato wedges and tartar sauce

Choose Your Second Course

Starter:

Garden Salad

Served with a house made
buttermilk Cheddar ranch dressing

Sweet Ending:

Petite Homemade Apricot

Brandy Bread Pudding

Featured Beverages

“Pink Champagne” Margarita

Celebrate the beginning of the New Year with an old classic done with a twist! This margarita uses our house tequila, Pama pomegranate liqueur, homemade lime sour mix and sparkling brut, served on the rocks with a sugar rim - 9

Health[T]

A delicious spin on the Arnold Palmer using fresh brewed black tea, lemonade, and a turmeric syrup which has many health benefits. It's not just iced tea, it's Healthy[T] - 4

Thank you to our Restaurant Week Sponsors:



We respectfully request no additional substitutions. No further discounts will apply towards this menu.