



Dinner Entrees (Available after 4PM)

Chicken Francaise 18

Egg battered chicken breast sautéed in a silky lemon and sherry wine reduction. Served with vegetable du jour and choice of potato.

Meatloaf Dinner 20

Bacon wrapped meat loaf dressed with a zesty tomato based gravy. Served with vegetable du jour and choice of potato.

Austrian Braised Beef Short Rib 28 GF

Tender beef short rib with a root vegetable stew surrounded with creamy mashed potatoes.

Shepherd's Pie 15

Ground beef, carrots, green beans, corn, peas, and mashed potatoes.

- ❖ May be cooked to order. Consuming raw or under cooked meat, poultry, seafood, or eggs may increase your risk of food borne illness.



❖ Filet Mignon 30 GF

8 oz filet mignon with a burgundy mushroom shallot sauce, served with vegetable du jour and choice of potato.

Crab Cake Dinner 28 SH

Two broiled, Maryland-style crab cakes with a side of sweet chipotle aioli sauce, served with vegetable du jour and choice of potato.

Salmon Dinner 28

8 oz center cut salmon filet, topped with a lemon butter white wine sauce, served with vegetable du jour and choice of potato.

Eggplant Caprese 18 VG

Lightly breaded eggplant tower, layered with 3 cheese filling (ricotta, mozzarella and parmesan), topped with roasted red pepper and smothered with house made marinara sauce.

Sides 5

Mashed Potatoes GF, Roasted Red Potatoes GF, Vegetable du jour, French Fries, Sweet Potato Fries, Coleslaw GF