

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.

Braised Beef Short Rib 28 GF

Tender beef short rib is slowly braised, dressed in red wine demi-glace. Served with mashed potatoes and vegetable du jour.

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 35 GF

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

*Alternative Topping of Bleu Cheese Crumbles & Bacon

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, Cole Slaw GF, House Salad GF, Side Caesar Salad

