Dinner Entrees (served after 4PM)

Meatloaf Dinner 17

Bacon wrapped meat loaf topped with a zesty tomato based glaze. Served with vegetable and potato du jour.

Shepherd’s Pie GF 15

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

Chicken Cordon Bleu 23

Chicken breast stuffed with ham & swiss cheese, panko encrusted and deep fried, served with vegetable and potato du jour.

Chicken Francaise 21

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

Eggplant Caprese VG 19

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.

Salmon Dinner GF 28

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

Iberian Shrimp Pasta *SH* 23

Fresh tomato, andouille sausage, shrimp and basil sauteed in a spicy garlic white wine herb sauce and served over pasta.

Crab Cake Dinner *SH* 29

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

Crab and Shrimp Mac and Cheese *SH* 24

Creamy blend of sharp cheddar, monterey jack, and parmesan cheeses, shrimp and lump crab meat, topped with toasted parmesan bread crumbs.

Braised Beef Short Rib GF 29

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

* Filet Mignon GF 39

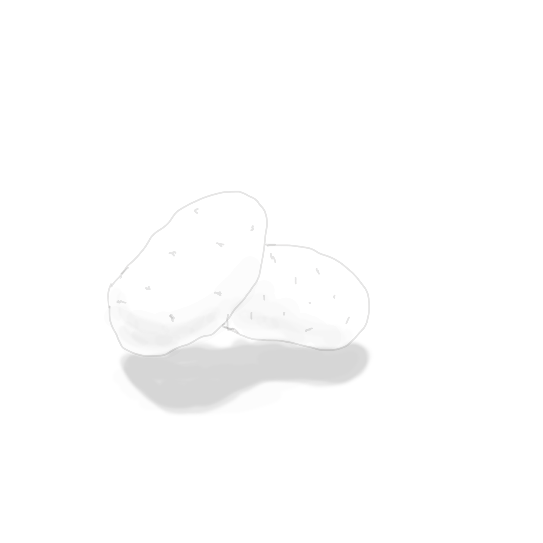
8 oz filet mignon with a burgundy mushroom shallot sauce, served with vegetable and potato du jour.

* Ribeye Steak GF 32

Seared 14 oz ribeye steak topped with herbed compound butter, served with vegetable and potato du jour.

\*Add sauteed onions & mushrooms 3

\*Add bleu cheese and bacon 3

Add Sides 4

Potato du jour, Vegetable du jour, French Fries, Sweet Potato Fries, Cole Slaw GF

Sub Fries 3

Add Salads 5

House Salad GF, Side Caesar Salad