

Dinner Entrees (served after 4PM, or 2PM on Sundays)

Bacon Wrapped Meatloaf 22

Beef and pork meatloaf wrapped in bacon, topped with a zesty tomato glaze. 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.

*Add sauteed onions & mushrooms 4

*Add bleu cheese and bacon 4

Chicken Cordon Bleu 24

Chicken breast stuffed with ham & swiss cheese, panko encrusted and deep fried, topped with mustard sauce, served with potato and veg du jour.

Chicken Francaise 25

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

Chicken Marsala 25

Chicken breast floured and seared golden brown with mushrooms, in a rich marsala wine sauce. Served with vegetable and potato du jour.

Creole Pasta 22

Cavatappi pasta, onions, peppers, tomatoes, and spicy creole seasonings in a white wine blush cream sauce, topped with blackened chicken.

Eggplant Caprese VG 19

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

Grilled Salmon GF 29

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

- Blackened add 2

Pistachio Crusted Salmon GF TN 32

8 oz hand cut salmon encrusted in a pistachio panko blend, topped with dill crème fraiche and served with rice pilaf and veg du jour.

Crab Cakes SH 31

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

Add Sides 4

Potato du jour, Vegetable du jour, French Fries, Sweet Potato Fries, Rice Pilaf GF, Cole Slaw GF House Salad GF, Side Caesar Salad

Sub Fresh Cut Fries 3



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