

Chef's Menu \$34 [4:30-6:30PM]

COURSE 1

TUNA TACOS | BLACKENED CHICKEN TACOS
AVOCADO WEDGES | BEER AND CHEDDAR SOUP | TODAY'S SOUP

COURSE 2

MEDITERRANEAN SALAD | BEET SALAD | NEGANE SALAD

COURSE 3

PAN ROASTED SALMON | LINGUINE & CLAMS
BUFFALO RICOTTA RAVIOLI | CHICKEN PARMESAN
BONELESS SHORT RIB | FETTUCCHINE BOLOGNESE
CHICKEN SALTIMBOCCA | GRILLED CHICKEN STACK
CHICKEN MARSALA | SKIRT STEAK
PETIT FILET MIGNON | SHRIMP AND GRITS

COURSE 4

CHOICE OF GELATO OR SORBET

UPGRADES

PANKO SNAPPER \$5
PORK CHOP \$5
CAST IRON FILET MIGNON \$14
SESAME CRUSTED TUNA \$10
VEAL CHOP \$15
BOUILLABAISSE \$10 SAFFRON LOBSTER RISOTTO \$12
\$10 splitting charge



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