

Chef Beth LittleJohn Weekly Features

Available after 5:00 Thursday, March 8 – Saturday, March 10

Appetizer

Broccoli and Cheddar Soup 6.95

White Wine Braised Clams 13.95

House fennel sausage, shaved fennel, clams, white wine broth, toasted bread

Entrée

Market Fish \$TBD

Celery Root puree, roasted beets, spinach, citrus vinaigrette

Marinated Grilled Flank Steak 18.95

Haricot vert, Hasselback potatoes, chimichurri

Hand Cut Certified Choice Beef*

12 oz NY Strip, Ribeye or 8 oz. Filet Mignon 27.95

Choice of side and Garden Salad or Sub Small Chopped Salad Add \$2.50

Dessert Features

Raspberry Ricotta Tart 6.95

Buttermilk Ice Cream 6.95

Sticky Toffee Pudding 5.95

Flourless chocolate cake 6.95

Key Lime Pie 5.95

Cheese Cake of the day 5.95

Vanilla Ice Cream 5.95

Featured Wines

Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$8/32

Domaine Houchart Rouge Cotes de Provence France 2015 \$8/32

CHECK OUT OUR SINGLE MALT SCOTCH CLUB

WE HAVE A LARGE SELECTION OF PR HATS, HOODIES, & T-SHIRTS
FOR ADULTS AND CHILDREN

*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical issues.