

Chef Beth LittleJohn Weekly Features

Available after 5:00 Thursday July 13-July 15

Appetizer Features

Chilled Watermelon Red Pepper Gazpacho-\$7.95

Andouille Fried Rice \$10.95

Onion, carrot, celery, green onion, andouille, poached egg

Entrée Features

Pan roasted Market Fish \$TBD

Haricot vert, roasted fingerling potatoes, tomato vinaigrette

Grilled Hanger Steak 18.95

Sweet corn relish, cilantro lime rice, grilled squash and zucchini

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

Peach and Blackberry Cobbler \$6.95

Coffee chocolate ice cream \$6.95

Sticky Toffee Pudding \$5.95

Bourbon Pecan Pie \$5.95

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 \$7/28

Domaine Houchart Rouge Cotes de Provence France 2015 \$7/28

CHECK OUT OUR SINGLE MALT SCOTCH CLUB

Currently 88 Single Malts Included

*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.