

WEEKLY ENTRÉES

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Monday

GRILLED RIBEYE ... \$31

Hand-cut ten-ounce ribeye steak with maitre d'butter served with mashed potatoes and vegetable du jour.

Tuesday

CHICKEN PARMESAN ... \$22

Chicken lightly breaded and covered with a house-made red sauce topped with provolone cheese over a bed fettuccine noodles.

Wednesday

GRILLED WHISKEY SIRLOIN ... \$28

Whiskey marinated 8oz sirloin served with cajun roasted potatoes and vegetable du jour.

Thursday

MAPLE BBQ RIBS ... \$20/\$31

*Slow braised in a locally sourced maple syrup bbq glaze and served with mashed potatoes and vegetable du jour. *full or half rack available**

Friday

BLACKENED GRILLED SALMON ... \$28

Six-ounce, blackened center cut Norwegian filet served with risotto and vegetable du jour.

Saturday

PRIME RIB ... \$31

Roasted medium rare served with mashed potatoes, vegetable du jour, Au Jus and creamy horseradish sauce.

Sunday

CRAB CAKES ... \$21

Jumbo lump crab, roasted red pepper, scallion, jalapeno, and housemade remoulade served with wild rice pilaf.

Kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen.

Consuming raw or under-cooked food may increase your risk of food-borne illness.

All items will have an additional 8.375% state and county tax and a 1.75% environmental fee added.