

\$ 10.00 EARLY BIRD MENU 4PM-6PM

MONDAY - THURSDAY

CLASSIC DRINKS

MARTINI VODKA OR GIN	\$ 5.00
MANHATTAN	\$ 5.00
WHISKEY SOUR	\$ 5.00
OLD FASHIONED	\$ 5.00

WINES

PINOT GRIGIO	\$ 4.00
MERLOT	\$ 4.00
CHARDONNAY	\$ 4.00
CABERNET	\$ 4.00

ENTRÉE'S

ALL ENTRÉE'S ARE SERVED WITH BREAD AND YOUR CHOICE OF SOUP, HOUSE SALAD, OR CAESAR SALAD

BROILED OR BAKED WHITEFISH

SERVED WITH ROASTED REDSKIN POTATOES AND FRESH VEGETABLES OF THE DAY

BROILED SALMON CAKES

SERVED WITH RICE PILAF, FRESH VEGETABLES AND MUSTARD SAUCE

BEEF SIRLOIN FILET

SERVED WITH WHITE CHEDDAR CHEESE MASHED POTATOES, PINOT NOIR BUTTER, ROASTED WILD MUSHROOMS AND FRESH VEGETABLES

PASTA PRIMAVERA

BROCCOLI, PEAPODS, CARROTS, ZUCCHINI, RED AND YELLOW PEPPERS, MUSHROOMS AND FETTUCCINI PASTA IN A GARLIC HERB SAUCE

GRILLED CHICKEN CHEF DARYL

GRILLED CHICKEN BREAST IN A GARLIC CREAM SAUCE SERVED WITH BROCCOLI, MUSHROOMS AND FETTUCCINI PASTA TOPPED WITH TOMATO CONCASSE

SMOKED CHICKEN PASTA

SMOKED CHICKEN, ANGEL HAIR PASTA, FRESH BASIL, CRUSHED RED PEPPER, PANCETTA AND MARINARA SAUCE

DEEP FRIED CAJUN CATFISH

DEEP FRIED CATFISH LIGHTLY SEASONED WITH OUR CAJUN SPICE, SERVED WITH RED BEANS AND RICE, COLLARD GREENS AND JALAPENO CORNBREAD

MEAT LINGUINE

SLOW COOKED MEAT SAUCE TOSSED WITH LINGUINE NOODLES AND TOPPED WITH GRILLED ITALIAN SAUSAGE

GRILLED PORK LOIN

GRILLED PORK LOIN BASTED WITH OUR BBQ SAUCE , TOPPED WITH RED ONION MARMELADE SERVED WITH WHITE CHEDDAR CHEESE MASHED POTATOES AND FRESH VEGETABLE OF THE DAY