

## **DINNER ENTREES**

**AVAILABLE AFTER 4:30 PM WEEKDAYS/SATURDAYS, 3:00 PM SUNDAYS**

*All Entrees Include Dinner Rolls with Whipped Butter, Choice of Dinner Salad or Cup of Soup Du Jour*

### **CERTIFIED ANGUS STRIP STEAK**

*12 OZ CENTER CUT ANGUS STRIP STEAK, SERVED WITH CHOICE OF BAKED OR GARLIC MASHED POTATO AND VEGETABLE Du JOUR*

\$32

### **SALMON**

*PESTO RUBBED AND GRILLED, SERVED OVER WILD RICE MEDLEY AND GRILLED ASPARAGUS*

\$26

### **CHICKEN CACCIATORI**

*TRADITIONAL SLOW STEWED CHICKEN, BELL PEPPER, MUSHROOMS, ONIONS, FRESH HERBS IN A RED WINE TOMATO SAUCE OVER A BED OF PENNE PASTA*

\$22

### **SPAGHETTI & MARINARA**

*A NEST OF AL DENTE PASTA WITH HOUSE MADE MARINARA AND FRESH HERBS*

\$14

*ADD MEATBALLS \$2.50 EACH (AS MANY AS YOU LIKE)*

### **BACON WRAPPED BBQ PORK CHOP**

*10 OZ BONE IN PORK CHOP, SERVED WITH CHOICE OF BAKED OR GARLIC MASHED POTATO AND VEGETABLE Du JOUR*

\$25

### **BRAISED BEEF TIPS**

*SLOW SIMMERED BEEF TIPS IN RED WINE ROSEMARY SAUCE, WITH BABY RED POTATOES OVER A BED OF EGG NOODLES*

\$23

### **EGGPLANT PARMESAN**

*BREADED EGGPLANT, FLASH FRIED AND COVERED IN HOUSE MARINARA AND MELTED CHEESE ON A BED OF PENNE*

\$17

### **HADDOCK FISH FRY**

*TRADITIONAL BEER BATTERED HADDOCK SERVED WITH FRENCH FRIES, COLESLAW, TARTER SAUCE AND LEMON WEDGE. ASK YOUR SERVER FOR LIST OF VARIOUS OTHER PREPARATIONS*

\$17