DINNER ENTREES

Choice of Dinner Salad or Cup of Soup

PASTA BOLOGNESE \$25

House Made Bolognese over Wide Noodles with Basil Oil

HARVEST SALMON \$27

Pan Seared Salmon with Maple Bourbon Glaze, served over Cherry Risotto with Sage

CLASSIC NY STRIP STEAK \$34

10oz Certified Angus Strip with Chef's Potato and Vegetable Du Jour

STUFFED BONE-IN PORK CHOP \$27

Grilled 10oz Center Cut Frenched Pork Chop stuffed with Chorizo and Cotija Cheese, served with Roasted Jalapeno Bacon Chutney, Chef's Potato and Vegetable Du Jour

FRESH FISH \$19

Beer battered Fish Fry, Panko Crusted Fish Fry or Broiled Cajun, Broiled Lemon Pepper and Broiled Salt and Pepper, served with Cole Slaw, Lemon Wedge, Tartar Sauce and Fries.

KIDS MENU

CHEESEBURGER \$9

Ground Beef Patty, Cheese and LTO, served with Fries

FINGER & FRIES BASKET (3) \$9

Served Plain with Fries and Ketchup

GRILLED CHEESE \$9

Traditional Preparation with Fries

MACARONI & CHEESE \$9

Traditional Preparation with Fries