

Fall is for Foodies

Special three course menu \$49 per guest

Appetizer House Salad Caesar Salad Spinach Salad

Soup of the Day

House Made Potato Chips with Warm Bleu Cheese & Green Onions

Spinach Artichoke Dip served with Corn Tortilla

Charred Jalapeno with bacon & cream cheese

Fntrée

Stuffed Flounder

Flounder with crabmeat stuffing served with chef's rice & vegetables

Beef Burgundy

Sauteed beef tenderloin tips with mushrooms & burgundy wine served with mashed potatoes & broccoli

Chicken Piccata

Boneless breast of chicken cooked with olive oil, lemon juice & capers served with chef's rice & vegetables

Baked Stuffed Shrimp

Shrimp with butter breadcrumb & crabmeat stuffing served with chef's rice & vegetables

Meatloaf

House made beef meatloaf with Bordeaux demi-glace served with mashed potato & green beans

Pumpkin Ravioli

House made ravioli with ricotta, mozzarella & pumpkin filling with warm brown butter sauce

Dessert

Pumpkin Cranberry Cheesecake Apple Cobbler Coconut Cream Pie Chocolate Walnut Dog Bone Brownie