

FOR DINE-IN ONLY - 3:30 PM - CLOSE

CHEF'S DINNER SELECTIONS

March 16, 2026

SOUPS

CHICKEN WITH GREEN CHILI & WHITE BEANS · 6 / 9

TOMATO PARMESAN BISQUE ^(GF, V) · 6 / 9

STARTER

HUMMUS PLATTER ^(V)

with marinated mozzarella, kalamata olives,
pepperoncini, heirloom tomatoes, cucumbers,
roasted carrots & pita · 19

ENTREES

BLACKENED PRIME RIB & PENNE ALFREDO

with asparagus, roasted red peppers,
mushrooms, rich alfredo sauce & parmesan · 28

GRILLED BEEF TENDERLOIN CHOPPED STEAK

with creamy mashed potatoes, garlic green beans,
fried onions & port wine demi-glace · 28

SEARED BLACKENED SALMON

on 3-grain pilaf, asparagus &
sweet chili cream sauce · 28

AFTER

BAKLAVA

with brown sugar-cinnamon ice cream
& candied walnuts · 10

WARM BOURBON PECAN PIE

with salted caramel ice cream · 10

| ^(GF) Gluten free | ^(V) Vegetarian | ^(L) Local | ^(SP) Spicy |

FOR DINE-IN ONLY - 3:30 PM - CLOSE