

Chef's Features

Butternut Squash Soup

Small Bowl 5.50 Large Bowl 6.75

Three Course "Supper" Menu

Your choice of any Entrée below with a Starter Salad and Dessert or Wine by the Glass 29.95

Hazelnut Crusted Mahi Mahi*

Pan Roasted with Crushed Hazelnuts, served with Grilled Pineapple Salsa,
Jasmine Rice and Blue Lake Green Beans
ala carte 19.95

Salmon with Sautéed Spinach and Mushrooms*

Pan Seared topped with Shiitake Mushrooms and a Lemon Butter Sauce
ala carte 23.95

Sea Scallops with Grilled Asparagus*

Pan Seared Sea Scallops with an Orange Fennel Beurre Blanc Sauce
ala carte 23.95

Filet Mignon with a Bleu Cheese Herb Crust*

Served with Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 27.95

Roasted Australian Rack of Lamb*

Marinated in our Rosemary Herb Seasoning. Served
with Spinach Mashed Potatoes and a Marsala Mint Sauce
ala carte 27.95

Dessert

Seasonal Crème Brulee

A delicate Custard with a Caramelized Sugar Top.
Please ask your server about today's selection 6.95

Wednesday Chop House Specials

New York Pepper Steak* 24.95

Blackberry Pork Chop* 19.95

Roasted Australian Rack of Lamb* 23.95

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness