



CHEF'S DINNER SPECIALS

STARTERS

Butternut Squash Soup

Garnished with Creme Fraiche
Cup 6 Bowl 8

Apple Cranberry Salad 8.00

Arugula, Kale, Carrots, Bleu Cheese Crumbles,
Toasted Almonds & Creamy Herb Dressing

Bacon Cheddar Chive Tots 8.00

Housemade Garlic Ranch Dressing

ENTREES

Lobster Pot Pie 29.50

Carrots, Celery, Leeks, Mushrooms, White Wine Vermouth Sauce,
Topped with a Flaky Puff Pastry

Chicken Marsala 21.50

Pan-Seared, Sliced Mushrooms, Angel Hair Pasta

Mahi Mahi Amandine 24.00

Lemon Butter Sauce, Blistered Cherry Tomatoes
Served with Herb Almond Brown Rice

DESSERT

Chocolate Bread Pudding 8.00

Whiskey Sauce, Whipped Cream