



CHEF'S LUNCH 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

White Bean Chicken Chili 16.50

Roasted Pasilla Chiles, Jasmine Rice & Queso Fresco

Blackened Steak Quesadilla 17.75

Guacamole, Sour Cream, Salsa Fresca

Served with Spanish Rice and Black Beans

Blackened Mahi Mahi Sandwich 15.00

Cajun Spices, Remoulade Cole Slaw

DESSERT

Chocolate Bread Pudding 8.00

Whiskey Sauce, Whipped Cream