

Entrées

All entrees are served with salad, bread, the fresh vegetable of the day, and your choice of one side

Poultry

PAN ROASTED CHICKEN BREAST - A CHICKEN BREAST, PAN ROASTED AND SERVED WITH A TROPICAL MOJO SAUCE	14.00
DUCK BREAST - DUCK BREAST PAN SEARED WITH A ROASTED GARLIC, ORANGE, GINGER AND CILANTRO GLAZE	18.00
SPRINGER MOUNTAIN FARMS CHICKEN SCALLOPINI - THINLY SLICED CHICKEN BREAST DUSTED AND PAN FRIED WITH A LIGHT TOMATO AND FRESH BASIL SAUCE	16.00

Ribs, Steaks, Chops

LAMB CHOPS - GRILLED OR PAN SEARED TO TEMPERATURE, SERVED WITH RED WINE REDUCTION	18.00
CENTER CUT PORK RIB CHOP - GRILLED OR MILANESE, SERVED WITH APPLE RELISH	14.00
FILET MIGNON - 8 OZ.	22.00
RIBEYE - 16 OZ.	24.00
LONDON BROIL - MARINATED FILET TIPS, GRILLED THEN SMOTHERED WITH MUSHROOMS, PEPPERS, AND ONIONS	18.00

Add mushrooms or onions to any steak for 2.00

Sides

MUSHROOM AND ROASTED GARLIC SMASHED POTATOES
SWEET POTATO PUREE
WILD AND BROWN RICE PILAF
SOUTHERN STYLE CREAMY RICE

Additional sides may be purchased for 1.50 each