

Tuesday, October 1, 2024

Today's Dinner Specials

Soups

Clam Chowder (GF) \$6.95/\$8.95

Cabbage Stew (GF) \$6.50/\$8.50

Entrees

Halibut \$29.50

Pan Roasted Halibut Fillet served with
Vegetable Jasmine Rice, Sauteed Haricot Verts,
and Lemon Chive Beurre Blanc

Pork Chop \$25.95

Grilled 14 oz. Bone-in Rib Chop
with Garlic Mashed Potatoes, Roasted Baby Carrots,
and Port Wine Demi-glace

Desserts

Pumpkin Mascarpone Bread Pudding \$8.95

Served a la Mode with our Whiskey Praline Sauce

Chocolate Mousse \$8.95

Limoncello Mascarpone Cake \$8.95

Crème Brulée \$8.95

Cookie Sundae \$8.95

a la Mode with our Whiskey Praline Sauce, Chocolate Syrup, Whipped Cream, Sliced Almonds and a Cherry

Flan \$8.95

Served with Toasted Coconut Flakes and Whipped Cream

Eating certain raw or undercooked foods may increase the risk of foodborne illness.

Please notify your server if anyone in your party has any food allergies.