

This menu starts Friday 11/17 at 5pm, till 11/23.
If after the 23rd, refresh to get new menu.

Starters

Soups ... Cream of Broccoli, Lentil Vegetable Coconut Curry

Baked Brie in Puff Pastry ... with raspberry walnut served w/ fresh fruit & french bread 13.99

Salmon Crustini ... w/ lemon dill sauce 11.99

Salad

Autumn Harvest Salad w/ Blackened Chicken ... w/ butternut squash, pecans, raisins, apples & bacon over spinach. Topped w/blue cheese w/ a pear vinaigrette 13.99

Entrées

Filet Mignon Topped with Melted Brie ... with Mustard Cream, over au gratin potatoes, spinach and Wild Mushrooms 28.99

Tuscan Chicken with Goat Cheese ... w/ spinach, slow roasted tomatoes, eggplant & bacon w/ a fresh tomato red pepper pesto sauce served over angel-hair 17.99

Broiled Scallops ... over white truffle risotto, wild mushrooms & caramelized onions 22.99

Shrimp Athena ... w/basil, garlic, spinach, tomatoes, black olives & feta over wild rice 19.99

Blackened Mahi Mahi with Mango-Vanilla Coulis ... over coconut jasmine rice 20.99

Asian Baked Salmon topped w/ Wild Mushrooms ... over wild rice w/ a hoisin sauce 21.99

Pork Loin ... with figs-apples topped w/ a walnut cider glaze over Potato filling 20.99

12 oz Ribeye ... w/ sautéed onions & mushrooms topped w/ smoked cheddar 22.99

Prime Rib ... King Cut - 26.99 Queen Cut - 22.99

Featured Flatbread

Chicken, Shrimp and Sausage Jambalaya ... w/a spicy marinara & mozzarella topped w/ fresh jalapenos 14.99

Vegetarian Features

Cauliflower "Mac" & Cheese ... baked in a flavorful butternut squash puree w/ smoked Gouda, sharp white cheddar & pepperjack cheese. Topped w/ Panko bread crumbs, chives & walnuts. 16.99

Stuffed Delicata Squash Rings ... w/ quinoa & maple roasted parsnips, carrots, turnips, red beets & celery root. Served over sautéed spinach & topped w/ apricot chutney made w/ golden raisins, dates, shallots, ginger & walnuts. 16.99

Seasonal Dressings ... Pomegranate Maple, Bourbon Peach, Lemon Poppyseed, Ginger Blood Orange or Blueberry Balsamic