

This menu starts Friday 10/19 at 5pm, till 10/25.
If after the 25th refresh to get new menu.

Starters

- Soup Du Jour** - Butternut Squash w/ Crab, Ancient Grain Wild Mushroom or Vegetable Lentil
w/Butternut Squash
- Baked Brie in Puff Pastry** - w/dark cherry/pecan glaze & fresh fruit w/french bread 13.99
- Truffle Fries** - w/ roasted garlic lemon aioli 8.99
- Crab Soft Pretzels** - w/ melted cheese 9.99

Vegetarian Selection

- Roasted Spaghetti Squash** - stuffed w/Thai spiced snap peas, asparagus, cabbage, carrot, 17.99
orange & red bell peppers & pineapple. Tossed w/sprouted quinoa, coconut milk, peanuts, sesame
seeds & topped w/scallions & cilantro.
- Spinach & Zucchini Cheddar Cakes** - baked in muffin tins & served over creamy corn 16.99
w/zesty fire roasted tomatoes. Topped w/ scallions, shredded cheddar cheese & fresh parsley.

Entrées

- Filet Mignon Topped w/Bacon-Onion Jam** - w/ Cauliflower Bacon Gratin 28.99
- Seared Scallops w/Apple Cider Glaze** - over spinach, bacon & wild mushrooms 23.99
- Blackened Mahi Mahi** - w/sundried tomato pesto over roasted brussel & Kale 20.99
- Asian Salmon w/ Wild Mushrooms** - over wild rice & spinach w/a hoisin sauce 22.99
- Shrimp Athena** - w/basil, garlic,spinach, tomatoes, black olives & feta over wild rice 19.99
- Cheesy Garlic Butter Mushroom Chicken** - w/au-gratin potatoes 17.99
- Honey Glazed Cider Pork** - w/apples-pears, walnut & figs over filling 21.99
- 12 oz Blackened Ribeye** - w/fried green tomatoes, sautéed onions & Queso Fresco cheese 23.99
- Prime Rib** King Cut - 26.99 Queen Cut - 22.99

Featured Flatbread

- Fig & Arugula Flatbread** - figs, bacon & goat cheese drizzled w/fig balsamic glaze 14.99
- Seasonal Dressings** - Cranberry Walnut, Lemon Poppyseed, Blueberry Balsamic or Raspberry Peach