ENTREES

FALL SPECIALS 2 COURSE MENU

ENTREE & DESSERT

\$16.95

CHICKEN PARMESAN

over fresh fettucini.

STUFFED PEPPERS

served with roasted red bliss potatoes.

BACON WRAPPED MEATLOAF

with mashed potatoes & mushroom gravy.

HALF RACK OF LAMB

served over mashed potatoes and asparagus, parsnip sauce.

SIRLOIN STEAK

8oz sirloin served over carmelized onion and goat cheese Cous Cous.

CHICKEN FRANCAISE

over fresh fettucini.

RED SNAPPER

served over asparagus with a red pepper cream sauce.

CRISPY BRASIED PORK

served over asparagus and mashed potatoes, green pea sauce.

DESSERTS

APPLE COBBLER CINNAMON BUNS CREAM CHEESE BROWNIE SWEET POTATO PUMPKIN PIE

