

# APRIL SPECIALS

## 2 COURSE MENU

CHOICE OF SOUP OR SALAD



### ENTREES

#### HONEY DIJON CRUSTED SALMON 24

Panko crusted baked salmon with a honey dijon glaze served with asparagus au gratin.

#### BLUEBERRY BBQ SHORT RIBS 24

Slow braised short ribs with blueberry bbq sauce served with homemade corn bread.

#### PINA COLADA MAHI MAHI 20

Pan seared mahi with pineapple glaze and coconut panko crust served with asparagus au gratin.

#### 8 OZ FLAT IRON STEAK 24

Topped with caramelized mushrooms and onions and served with homemade parmesan herb French fries and grilled asparagus.

### DESSERTS

#### CREME BRULEE 9

#### NY CHEESECAKE 7

#### COBBLER DU JOUR 7

TUESDAY SPECIAL  
12 oz PRIME RIB 28