

MAY SPECIALS

2 COURSE MENU

CHOICE OF SOUP OR SALAD



ENTREES

MEDITERRANEAN SALMON 24

Pan seared salmon over rice pilaf topped with baked tomato, feta and olive compote.

BBQ CHICKEN & CORN ELOTE 20

6 oz grilled all natural chicken breast served with fresh corn elote topped with queso fresco and hot Cheetos.

BRAISED SHORT RIB 24

Served with creamy cheddar polenta and grilled asparagus.

MEDITERRANEAN PASTA & SHRIMP 24

Blackened shrimp served over fresh ricotta cheese gnocchis with a tomato feta olive cream sauce.

DESSERTS

CREME BRULEE 9

NY CHEESECAKE 7

COBBLER DU JOUR 7

TUESDAY SPECIAL
12 oz PRIME RIB 28