

JUNE SPECIALS

2 COURSE MENU

CHOICE OF SOUP OR SALAD



ENTREES

CREAMY MUSHROOM SHORT RIB 25

Braised short rib in a creamy beef mushroom sauce served with mashed potatoes and grilled asparagus.

BLACKENED SALMON 24

Mango glazed salmon served over mashed potatoes and sauteed garlic spinach.

SURF & TURF 30

Flat iron steak topped with sweet crab meat and a creamy morney sauce served over mashed potatoes and asparagus.

BACON WRAPPED MAHI 22

Tender mahi wrapped in salty bacon served over mashed potatoes and asparagus.

BUFFALO CHICKEN ALFREDO 20

Buffalo grilled chicken breast served over fresh fettuccine in a creamy bleu cheese sauce.

DESSERT

CREME BRULEE 9

NY CHEESECAKE 7

COBBLER DU JOUR 7

MONDAY
SNOW CRAB 38

TUESDAY
12 oz PRIME RIB 25

FRIDAY
LOBSTER TAIL 42