

DINNER MENU

Friday, January 19, 2024
6pm – 9pm

Corn Chowder

\$10

Apple & Bleu Cheese Salad (Vg, GF)*

Mixed greens topped with fresh apples, candied pecans, Craisins®, red onions and sprinkled with bleu cheese crumbles.

Served with our balsamic vinaigrette dressing

\$10

Artichoke Dip (Vg)*

Creamy dip made with hearty artichokes. Served warm with baguette slices

\$10

Braised Beef Brisket (GF)*

Our fall-apart brisket slices topped with a peppercorn cabernet sauce and served over a bed of garlic mashed potatoes and a vegetable medley

\$25

Chicken Marbella (GF)*

Roasted chicken breast and thigh with olives, capers, and prunes served with garlic mashed potatoes and vegetable pilaf

\$25

Seared Pork Loin

Succulent pan seared Pork Loin chop in a tangy dijon cream sauce. Served with garlic mashed potatoes and a vegetable medley

\$28

Crab Cake Dinner

Fresh lump crab meat in a delicious cake topped with a lemon aioli and served with garlic mashed potatoes and a vegetable medley

\$30

Dessert du Jour

\$8

*Vg: Vegetarian; V: Vegan; GF: Gluten Free; DF: Dairy Free

~All greens provided by Endless Summer Harvest~

