

Fresh, Flavorful & Perfectly Priced

2 Courses for \$30 or 3 Courses for \$35

LIMITED TIME MENU | OFFER VALID TUESDAY - SUNDAY



STARTER

- **Soup of the Day**
cream of five mushroom, clam chowder, butternut squash, ask your server for today's feature
- **Chicken Tortilla Soup*** gff #
black beans, roasted tomatoes, rotisserie chicken, cilantro, corn tortilla chip
- **Chopped Wedge Salad** gff
crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion
- **Caesar Salad** gff #
romaine, parmesan cheese and cornbread croutons

ENTRÉE

- **Shrimp Scampi***
buerre blanc, garlic, focaccia, sautéed spinach
- **Chimichurri Chicken*** gff #
all-natural chicken breast, heirloom grains, spinach, roasted tomatoes, cipollini onions
- **House-made Meatloaf** gff
mashed potatoes, jus, crispy shallots
- **Blackened Pacific Redfish*** gff #
sautéed spinach, parmesan

DESSERT

- **Butter Cake** mini
hot out of the oven, sweet cream, raspberries, powdered sugar
- **Strawberry Shortcake** mini
fresh strawberries, lemon zest, home-made biscuit, sweet cream

WINE

add \$10 per glass

- Zonin Prosecco, Italy
- Mer Soleil Reserve Chardonnay, St. Lucia Highlands 2023
- Sobon Estate Cabernet, Amador 2023

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes
We will be happy to bake fresh gluten free bread for you ~ please ask your server.

*Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information. 4-27-2026