

FALL SEASONAL MENU

CHEFS SOUP OF THE DAY

Cup \$3.99 / Bowl \$4.99

FRIED MUSHROOMS

Crispy fried mushrooms served with a horseradish cream dipping sauce \$7.99

COBB SALAD

Bacon, bleu cheese, avocado, chopped egg, and tomatoes served on top of a bed of crisp romaine greens \$9.99

THANKSGIVING WRAP

Oven roasted turkey with herb stuffing and cranberry mayo in a grilled wrap served with a side of turkey gravy \$9.99

RUSTIC BEEF STEW

Braised beef with carrots, peas, mushrooms, and potatoes in a red wine beef broth \$13.99

ROASTED HALF CHICKEN

Oven Roasted half chicken lightly seasoned served with choice of sides \$10.99

FRIED CLAMS

Deep fried whole belly clams served with French fries, cole slaw and tartar sauce \$24.99

MEATLOAF DINNER

Our homemade meatloaf topped with a brown gravy served with choice of sides \$10.99

CHICKEN CARBONARA

Penne pasta tossed with bacon and peas in a creamy Alfredo sauce topped with grilled chicken \$13.99

ROASTED TURKEY DINNER

Oven roasted turkey served with stuffing, mashed potatoes, fresh vegetables, cranberry sauce & gravy

\$12.95

\$9.95 with rewards card

(Available all day Sundays only / dine-in only / no substitutions)

PRIME RIB AU JUS

Seasoned slow roasted prime rib served with au jus, vegetable medley & potato or rice

10 oz. Queen Cut \$15.95 14 oz. King Cut \$20.95

(Available Friday & Saturday after 4 pm and all day Sunday)

* Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.