

Daily Specials

Soup (GF) Broccoli and Vermont Cheddar **\$4.95/\$5.95/Quart \$15**

Appetizer #1 (GF) Local Mushrooms Stuffed with Sweet Sausage, Gourmet Cheeses and Cognac Mustard Sauce. **\$12**

Appetizer #2 Cheesesteak Eggrolls with Chipotle Buttermilk Ranch Dipping Sauce. **\$14**

Salad (GF) Roasted Shrimp, Garden Tomatoes, Fresh Mozzarella, Grilled Asparagus, Basil, Pesto, and Virgin Olive Oil. **\$15**

Sandwich #1 Thin Sliced Roast Beef, Bacon Cheddar, Horseradish Sauce, Lettuce, Tomato and Mac and Cheese. **\$13**

Sandwich #2 Blackened Chicken on a Kaiser Roll with Baby Spinach, Roasted Red Peppers, Feta Cheese, Cucumbers, Ranch and Fries. **\$12**

Wrap USDA Prime Steak Tacos with Fresh Pico, Spanish Manchengo, Cheddar Jack, Chipotle Ranch, Spring Mix and Southwestern Rice. **\$16**

Pasta Braised Short Rib Tortellini with Local Mushrooms, Tomato, Pan Jus, Aged Parmesan, Grilled Asparagus and Garlic Bread. **\$27**

Dinner #1(GF) Pan Seared Sea Scallops with Baby Spinach, Tomato, Capers, Basil Butter, Starch, Fresh Vegetable Sautee. **\$29**

Dinner #2 (GF) Pepper Roasted Center Cut Rib Eye, Sautéed Onions, Local Mushrooms, Cognac Mustard Sauce, Starch, Fresh Vegetable Sautee. **\$26**

Dinner #3 (GF) Roasted Halibut, Asparagus, Goat Cheese, Risotto, Heirloom Tomatoes, Fresh Basil, Wine Broth, Fresh Vegetable Sautee. **\$28**

Desserts:

Daddy O's Peanut Butter Pie **\$7**

Warm Brownie Sundae **\$6**

Cookie Monster **\$5**

Lemon Berry Mascarpone Cake **\$7**

Crème Brule Cheesecake **\$7**

5 Layer Chocolate Cake **\$7**