

## Daily Specials

**Soup (GF)** Local Mushroom Pumpkin Bisque **\$4.95/\$5.95/Quart \$15**

**Appetizer #1 (GF)** Crab Stuffed Local Mushrooms with Dijon Mustard Cognac Cream Sauce. **\$16**

**Appetizer #2** Cheesesteak Quesadilla, Caramelized Onions, Local Mushrooms with Chipotle Sour Cream. **\$15**

**Salad (GF)** Grilled Steak over Greens with Tomatoes, Caramelized Walnuts, Red Onions, Feta, Imported Olives and Balsamic Vinaigrette. **\$16**

**Sandwich #1** Hot Ham & Brie on Toasted Ciabatta, Cranberry Fig Jam, Tomato, Spring Mix served with Fries. **\$14**

**Sandwich #2** Hot Roast Beef on Kaiser Roll, Bacon, Cheddar, Lettuce, Tomato, Horseradish Sauce Served with Fries. **\$13**

**Wrap** Blackened Grouper Tacos with Fresh Pico, Cheddar Jack, Spanish Manchego, Jalapeños, Chipotle Sour Cream, with Southwestern Rice & Beans. **\$16**

**Pasta** Seafood Scampi, Shrimp, Scallops & PEI Mussels with Tomatoes, Fresh Basil, Aged Parmesan, Tossed with Cappellini, served with Garlic Bread. **\$29**

**Dinner #1 (GF)** Pan Roasted Sea Scallops, Roasted Baby Spinach, Cranberries, Dijon Mustard, Cognac and Cream over Roasted Vegetable Risotto. **\$28**

**Dinner #2 (GF)** Braised Short Ribs, Local Mushroom risotto and Fresh Vegetable Sautee with Cabernet Wine Pan Sauce. **\$28**

**Dinner #3** Blackened Halibut, Roasted Baby Spinach, Local Mushrooms, Tomato Basil Crema over Local Mushroom Ravioli with Fresh Vegetable Sautee **\$29**

### Desserts:

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

Warm Brownie Sundae **\$6**

New York Cheesecake **\$7**

5 Layer Chocolate Cake **\$7**

Warm Caramel Apple Pie **\$7**