

“Wino-Wednesday” Wine Special \$31.95

Two Entrees and a Bottle of House Chardonnay, Pinot Grigio, Pinot Noir, Merlot, or Cabernet

Soup Dujour- Creamy chicken and veg with wild rice

Dinner Menu

Roast Beef Sandwich- rare roast beef served on a multi grain baguette with lettuce, tomato, cheddar cheese. Served with a cup of soup du jour, salad OR fries. 12.95

Pan Seared Cod- filet of cod in a light dusting of flour, pan fried and finished with sliced tomato and cheddar cheese. Served with veg and potato. 14.95

Fish and Chips- fresh cod in a light beer batter, served with river fries and coleslaw. 11.95

Pork Short Ribs- three tender short ribs braised in stock and served over homemade stuffing, mashed potato and mushroom gravy. 14.95

Chicken Risotto- sautéed mushrooms, chicken, Parmesan cheese cream sauce. Baked in a terrine, served with veggies. 13.95

TOP THAT Mac and Cheese- three cheese blend mac and cheese with a buttery crunchy topping. Topped with your choice of a grilled sirloin burger or grilled chicken breast finished with sautéed mushrooms and onions. Served with a side of veggies. 13.95

Cod in an herb crust- with a light lemon butter sauce. 14.95

Cajun Cod with spicy cajun crumb and homemade pico de gallo. 14.95

Cod Neopolitan- spicy marinara with leeks and black olives. Served with penne pasta. 13.95

Chicken Parmesan with penne pasta and marinara. 13.95

Tortellacci- Beef and veal filed pasta dumplings topped with Parmesan pink sauce. 14.95

Penne Katrina- Italian Sausage, mushrooms, roasted red peppers, black olives, spinach and Parmesan pink sauce. 13.95

Linguine Alfredo with chicken and mushrooms. 13.95

The vegetable is fresh mixed green beans, red onion, carrot and cauliflower. Potato is mashed.

Homemade Desserts 3.50-4.50

Chocolate Brownie Ice Cream Pie with walnut meringue cookie crust

Traditional Grape Nut pudding with freshly whipped cream

Boston Cream Pie- sliced thick with fresh homemade custard and chocolate glaze

Frosty Key Lime Pie with Graham Cracker Crust

Coconut Crème Brule with toasted coconut and sugar top.