



EST. 1969

DINNER

FILET 6 oz. \$22 8 oz. \$26

filet mignon, served with duchess potatoes and asparagus

RIB EYE \$26

12oz ribeye with a red wine mushroom reduction, loaded baked potato and seasonal veggies

CHICKEN FRIED STEAK \$14

hand battered steak smothered in country gravy and served with duchess potatoes

BOURBON GLAZED SALMON \$17

grilled wild salmon with a brown sugar glaze, served with couscous and squash medley

ORANGE ROUGHY \$17

grilled orange roughy with toasted pine nuts and a beurre blanc sauce, served with couscous and sautéed spinach

CHICKEN ON THE GREEN \$15

breaded chicken stuffed with ham and swiss cheese, smothered in a creamy mushroom sauce, served with duchess potatoes and sautéed spinach

BAJA CHICKEN \$14

grilled chicken smothered in smoked mozzarella, bacon, cilantro, and house guacamole, served with spanish rice and squash medley

LITE CHICKEN \$11

grilled chicken breast, cottage cheese, and sliced tomatoes

CAJUN PASTA \$16

penne pasta tossed in a spicy cajun sauce topped with andouille sausage, and shrimp

CAPRESE PASTA \$12

angel hair pasta in a lite garlic sauce tossed with fresh mozzarella, sun dried tomatoes, and fresh basil