

Chicken Milanese \$18

House breaded chicken scallopini, pan fried and served on a bed of fresh greens with lemon potatoes.

Chicken Francoise \$18

Tender chicken battered in Swiss cheese, scallions, egg, and cream. Pan fried in butter for a delicious treat.

Blackberry Balsamic \$17

Chicken

Juicy chicken thighs braised in a fabulous blackberry sauce done with balsamic and butter. A bright, flavorful dish! Served with potato and veggie.

Shrimp Scampi \$21

Garlicky, spicy wine sauce and shrimp over cheesy risotto!!!

Surf and Turf market price

Ask your server about today's selection

Blueberry Burgundy Duck . . . \$24

A robust Burgundy is simmered with Maine Blueberries to create the perfect sauce for Maple Leaf Farms Duck Breast!

Meat Loaf \$16

Beef, pork and veal combined with sautéed onions, carrots, and celery, with just enough bread crumb. Served with potato and veggie.

Green Chili BBQ Pork \$18

We fire-roast our peppers to form the base for our slow-cooked pork. Served on griddled masa corn cakes and topped with our spicy cabbage salad and green crema.

Garlic Soy Steak Tips \$28

Grilled Sirloin Flap is sliced and served with a sweet, garlicky spicy sauce! Comes with potatoes and vegetable.

***Brie Mush Swiss Burger \$14**

Our 6 oz. burger is topped with caramelized onions, mushrooms, and a delightfully gooey blend of Brie and Swiss cheeses.

***Bacon Bacon Burger \$15**

Bacon and Cheddar cheese with our bacon jam that is savory and sweet with bacon, brown sugar and onions! YUM!

***Avocado Blue Burger \$14**

Bursting with flavor, this burger is accented with blue cheese and our delicious pickled onion.

Chicken Fried Steak \$18

Tender, seasoned steak is breaded and fried till golden and crisp. Served with country gravy, mashed potato, and side.

Cauliflower Puttanesca \$15

Roasted cauliflower braised with all the bright flavors of garlic, wine, capers, roasted red peppers, artichoke hearts and olives. Served tossed with lemon potatoes and greens.