

Fish and Seafood Selections

Monthly Featured entrée

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| Trout, creole style Served with soup or salad and potato | \$19 |
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| Potato-Crusted Salmon with shallot Dijon sauce (No potato choice) | 19.99 |
| Grilled Salmon with serrano-lignonberry sauce atop a mound of fried spinach | 19.99 |
| Hand Breaded Deep Fried Shrimp with cocktail sauce | 19.99 |
| Parmesan crusted Halibut | 22.99 |
| Fish and Chips fried halibut and house-made chips malt vinegar-you bet! (No potato choice) | 18.99 |
| Trout with toasted almonds | 18.99 |
| Pan Seared Tilapia with Chile Lime Butter | 18.99 |

Veal-Chicken

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| Wiener Schnitzel Lightly breaded Veal, sautéed in butter | 21.99 |
| Veal Marsala prepared with Marsala wine fresh mushrooms and shallots | 21.99 |
| Crispy Roasted Duck ½ duck filet served with blood-orange reduction | 24.99 |
| Chicken Medallions stacked on a potato patty with a balsamic reduction | 18.99 |
| Fall harvest Chicken chicken baked with a hint of maple syrup and cayenne over sweet potato hash | 19.99 |
| Chicken Saltimbocca chicken breast breaded in parmesan bread crumbs topped with prosciutto, basil, and cheese with a creamy marinara | 19.99 |
| Chicken Astakos Mediterranean style chicken breast stuffed with Feta cheese, green olives, and tomatoes, lightly seasoned and grilled in olive oil | 18.99 |
| Baked chicken with a chipotle-tomato-honey glaze | 19.99 |
| Fried Chicken allow 15-20 minutes for this favorite. | 16.99 |

*All Dinners are served with soup or salad, and choice of Potato except where otherwise noted
A dinner sized grilled Caesar salad or iceberg wedge with blue cheese and bacon may be substituted for \$3.49 No separate checks
Split plate charge: \$7.95 includes soup or salad and potato
20% gratuity added to parties of 6 or more.*