

DINNER SPECIALS

TUESDAY - SATURDAY

Week 5: 02/04 – 02/08

APPETIZERS

HOUSE OR CAESAR SALAD

SOUP DU JOUR

ENTRÉES

(Entrées served with one appetizer and two sides)

LAMB CHOPS    REGULAR \$25.00

Dry figs, garlic confit and a red wine demi-glace

COD PROVENCALE  REGULAR \$18.00

Baked cod with a light tomato stew of olives, capers and herbs

STUFFED ZUCCHINI     REGULAR \$15.00 / Light \$11.00

Two halves of a zucchini stuffed with brown rice, walnuts and cranberries and topped with a balsamic glaze

HOMESTYLE MEATLOAF REGULAR \$15.00

Ground beef and spices, baked and topped with classic brown gravy

ENTRÉES

(Entrées served with one side)

CHEESE LASAGNA  REGULAR \$13.00

Layers of pasta, marinara, ricotta and mozzarella and topped with fresh spinach. Served with garlic bread

TEXAS BURGER REGULAR \$11.50

BBQ sauce, onion rings, cheddar cheese

PEPPERONI NEAPOLITAN PIZZA REGULAR \$9.50

Pepperoni, pomodoro, fresh mozzarella and basil

FEATURED SIDES

(Extra sides are \$2.00 each)

MASHED POTATOES  

ROASTED BRUSSEL SPROUTS    

DESSERT

CHOCOLATE ÉCLAIR \$2.00

VANILLA PUDDING \$2.00

ICE CREAM OF THE WEEK

1 SCOOP \$1.00 / 2 SCOOPS \$2.00



Vegan



Vegetarian



Fit & Fresh



Gluten Free



Dairy Free

All Guest meals will include tax totaling 10%