

TONIGHT'S SIGNATURE SPECIALTIES

Starters

Blue Crab Cake
ZESTY BELL PEPPER MAYONNAISE

Mexican Corn Tortilla Soup

✓ Mixed Green Salad with Chicken Skewer
SESAME SOY DRESSING

Entrées

Chef's Regional Specialty
ASK YOUR SERVER ABOUT THIS SPECIAL ENTRÉE
MADE WITH THE LOCAL FLAVORS
OF OUR DESTINATION

*New Orleans Shrimp and Strip Steak Mignon
MASHED POTATOES, GREEN BEANS,
BELL PEPPER, ZUCCHINI, RED WINE SAUCE

✓ Traditional Roasted Turkey with Gravy
SAGE AND ONION STUFFING,
SWEET POTATO MASH, BRUSSELS SPROUTS

Lemon Pepper Tilapia
CRISPY POTATOES, SPINACH, GARLIC BUTTER SAUCE

Eggplant Parmesan
TOPPED WITH MOZZARELLA CHEESE AND
TUSCAN TOMATO SAUCE

✓ Healthier Selection

If you have any type of food allergy,
please advise your server before ordering.
*Consuming raw or undercooked meats, seafood, shellfish, eggs,
milk or poultry may increase your risk of foodborne illness,
especially if you have certain medical conditions.

FAVORITE SELECTIONS

Starters

Crispy Fried Pork and Vegetable Spring Roll
SWEET AND SPICY DIP

✓ *Norwegian Smoked Salmon Tartare
AVOCADO, CUCUMBER, LEMON MUSTARD DRESSING

Wild Mushroom Quesadilla
GUACAMOLE, PICO DE GALLO

French Onion Soup
CHEESE CROUTON

Garden Broccoli Bisque
WHITE CHEDDAR CHEESE

✓ Mixed Seasonal Greens
CHOICE OF 1000 ISLAND, BLUE CHEESE DRESSING
OR BALSAMIC VINAIGRETTE

Caesar Salad
ROMAINE LETTUCE, HERB CROUTONS

Entrées

*Beef Rib-Eye Steak
BAKED POTATO, SPINACH,
GARLIC ROASTED ROMA TOMATO

✓ Grilled Chicken Breast
MASHED POTATOES, BROCCOLI FLORETS

*Pork Tenderloin Medallions
ROASTED BLISS POTATOES, SPINACH,
MUSHROOM CREAM SAUCE

✓ *Fillet of Salmon
MASHED POTATOES, FRESH GREEN BEANS,
LEMON CAPER BUTTER

Spaghetti with Grated Parmesan
CHOICE OF BEEF BOLOGNESE,
CREAMY BACON CARBONARA
OR TOMATO MARINARA SAUCE