



**\$13.95**  
Monday-Friday  
Lunch & Dinner

## Locals specials!

Add \$4.95 for a 3-course meal: fresh salad, entree, & chef's choice dessert

### **PARMESAN CRUSTED CHICKEN**

Parmesan cheese and panko breaded chicken breast topped with sun dried tomatos, sherry wine and butter sauce. Served over mashed potatoes with seasonal veggies.

### **SALMON CROQUETTE**

A delightful mixture of fresh salmon, crab, shrimp, jack cheese and potatoes, fried, topped with beurre blanc and served over risotto with seasonal veggies.

### **FRESH OFF THE BOAT**

Chef's daily fresh catch served with rice pilaf and seasonal veggies.

### **MILE-HIGH MEATLOAF**

Served over mashed potatoes with crispy onion tangles and mushroom au-jus gravy and seasonal veggies.

### **CAJUN SNAPPER**

Fresh snapper grilled with Cajun spices, topped with bell peppers and onion jambalaya sauce. Served with rice pilaf and seasonal veggies.

### **STEAK PASTA SAUTÉ**

Tender top sirloin strips sautéed in garlic butter, capers and fettuccini finished in a cream sherry sauce.

### **PIT-GRILLED PORK CHOP**

Marinated in herbs and spices, charcoal grilled, served over mashed potatoes and seasonal veggies.

### **FIREFISH ROCKEFELLER**

Shrimp, scallops, fresh fish, bacon, spinach, topped with fresh Hollandaise sauce. Served with rice pilaf and seasonal veggies.

**Glass of Chardonnay, Cabernet or Merlot \$4.95**