

DINNER PRIX FIXE \$38

CHOOSE **THREE** ITEMS FROM
THE FOLLOWING SELECTIONS:

APPETIZERS

WATERMELON & TOMATO GAZPACHO

CUCUMBER, SHALLOTS, JALAPENO,
AVOCADO, CILANTRO

BABY GREENS

BUTTER LETTUCE, BEETS, RADISH, MUSTARD-CIDER

CHOPPED SALAD

ICEBERG, CUCUMBERS, RED PEPPERS, ONIONS,
KALAMATA OLIVES, BASIL, BALSAMIC

CAESAR SALAD

ROMAINE, CROUTONS, ANCHOVY, CAESAR DRESSING

CLASSIC WEDGE

ICEBERG, BACON, TOMATO, BLUE CHEESE,
TOASTED BREAD CRUMBS, RANCH

ENTREES

PARLOR CHEESEBURGER

LETTUCE, TOMATO, PICKLED ONIONS, FRIES, ONIONS

PAN ROASTED CHICKEN

GREEN GARLIC WHIPPED POTATO, FRENCH BEANS

FISH & CHIPS

COD FISH, STEAK FRIES, CAJUN AIOLI

SLOW ROASTED SALMON

GARLIC CRUST, CREAMED CORN, ASPARAGUS, CHIVES

*GRILLED BRANZINO ** \$5 SUPPLEMENT

SAUTEED SPINACH

MARINATED BISTRO FILET

SAUTEED SPINACH OR WHIPPED POTATO

*8OZ FILET MIGNON ** \$5 SUPPLEMENT

SAUTEED SPINACH OR WHIPPED POTATO

*12OZ PRIME NY STRIP LOIN ** \$10 SUPPLEMENT

SAUTEED SPINACH OR WHIPPED POTATO

DESSERT

NEW YORK STYLE CHEESECAKE

GRAHAM CRUST, HOUSE MADE CHERRY COMPOTE

DARK CHOCOLATE CAKE

CARAMEL FROSTING, CARAMEL POPCORN,
TOASTED CACAO NIB ICE CREAM

WINE OR BEER

CHOICE OF ANY DRAUGHT BEER

HOUSE WINE SELECTIONS

WHITE	RED
PINOT GRIGIO	BORDEAUX
SAUVIGNON BLANC	SHIRAZ
CHARDONNAY	CABERNET