

ALL LUNCH ITEMS WILL ALSO BE AVAILABLE FOR DINNER

All Entrees come with choice of side:

Fries, sweet potato fries, steamed vegetables, fruit, or beer battered onion rings, tator tots or cold veggies **\$3 (Also see Appetizer Menu)**

Dessert: Almond or Cherry Kringle **\$3**

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Raspberry Avocado Mango Salad

Salad Mix tossed in a Raspberry Vinaigrette topped with Raspberries, Mango, Avocado, Bell Peppers, Tomato, Onion, shredded Swiss and Almond Slivers **-\$8**

ADD Grilled Chicken **\$2** Sautéed Shrimp **\$3** Grilled Salmon **\$4**

House Burger

A grilled 1/3 pound Angus Beef Patty on a toasted Brioche bun-**\$6**
American Cheese Burger- **\$7**

House Chicken

A pan seared Chicken Breast on a toasted Brioche bun-**\$6**
American Cheese Chicken- **\$7**

Grilled Portabella Wrap

Grilled Marinated Portabella's with melted Cheddar, Roasted Red Peppers, Tomato, Red Onions & Spring Mix with Garlic Basil Aioli in a warm Flour Tortilla-**\$8**

Classic Cod Sandwich

A generous piece of hand Dipped Beer Battered Cod topped American cheese, Lettuce, Tomato, Onion and Tartar sauce with a Lemon on a toasted Brioche bun.
—**\$8**

California Salmon Sub

A pan seared Salmon Fillet on toasted Onion bun stuffed with Spinach, Tomato, Onion, Cucumber & Avocado finished with a Lemon Dill Cucumber *sauce* - **\$8**

DINNER

Smothered Catfish & Rice

A Generous piece of Fried Catfish smothered in a Creole Gravy over Bell Pepper Rice served with Fried Okra and Cornbread **-\$11**

FRIDAY LENT SPECIAL LUNCH AND DINNER CARRY OUT

Hand Dipped Beer Battered Haddock served with Choice of Side, Slaw, Lemon, Rye Bread and Tarter sauce **\$10**

Soup of the Week

Veggie Chili

Cup with Crackers- **\$3**

Bowl with Bread & Crackers **\$5**

Quart to go (*Tues. and Thurs. only*) **-\$8**