

DINNER \$20 (not including tax or gratuity)

Add a glass of House Chardonnay or Cabernet for \$5.50

Please choose one item per course

First Course:

CUP OF HOMEMADE TURKEY CHILI

Chopped green onion – cilantro – sour cream – cheddar cheese

SMALL CAESAR SALAD

Hearts of romaine – shaved parmesan cheese – house made croutons – Caesar dressing

CHICKEN & VEGETABLE POTSTICKERS

5 potstickers – pineapple soy dipping sauce – Asian slaw – wasabi aioli drizzle

Second Course:

STUFFED CHICKEN BREAST

Breaded, baked and stuffed with fresh spinach – mozzarella – pesto – topped with a whole grain mustard sauce
steamed jasmine rice – sautéed fresh spinach

GINGER CRUSTED FRESH ONO

Baked fresh Hawaiian Ono – orange beurre blanc sauce – steamed jasmine rice

HALF RACK OF BABY BACK RIBS

“Fall off the bone” tender pork ribs - tangy BBQ sauce - Asian slaw – fries

PESTO CHICKEN SANDWICH

Breaded chicken breast – pesto – lettuce – tomato – red onion – mozzarella cheese – mayo - fries

FRESH GRILLED SALMON

Teriyaki drizzle – Asian slaw – crispy wontons – daikon sprouts

AVOCADO BACON BURGER

½ lb. Certified Angus burger – avocado – apple wood smoked bacon
cheddar cheese – lettuce – tomato – red onion – 1000 island – fries

Third Course:

CHOCOLATE HEAVEN

Flourless brownie soufflé cake served hot with vanilla ice cream

CARROT CAKE

Sweet and moist spice cake full of carrots and toasted nuts topped w/cream cheese frosting

***** No Substitutions/No Sharing*****