

Chef Sam's Friday Night Favorites

Appetizer & Salads

Beet Salad GF

Roasted golden beets are topped with fresh basil, smoked bleu cheese, mandarin oranges, praline pecans, and drizzled with a balsamic glaze

\$8.75

Summertime Salad GF

Cubed watermelon, cantaloupe, avocados, fresh mozzarella are drizzled with a balsamic glaze and served with mixed greens

\$9.75

Fish Tacos

Trio of flour tortillas filled with pan fried Cajun grouper, corn salsa, pickled radish, & jalapeño crema

\$9.75

Lighter Fare

Fish Fry

Hand battered Icelandic cod is served with French fries, coleslaw, and side of tartar sauce

Traditional Cod Fish Fry- \$15.25..... Small Fish Fry - \$12.00

Pan-Fried Flounder GF

Twin 4oz flounder filets are pan-fried and served with vegetable du jour, choice of starch, and finished with brown butter caper sauce

\$15.25

Broiled Cod GF

Icelandic cod is broiled served with vegetable du jour and wild rice

\$16.25

Features

Boursin Chicken GF

12 oz. Airline chicken breast is stuffed with a boursin cheese stuffing then baked and served with sautéed vegetables, basil couscous & finished with a tomato vodka sauce

\$18.50

Korean Salmon

8oz. Atlantic salmon is broiled served over brown rice, sautéed vegetables, and finished with a Korean style BBQ sauce

\$22.75

Greek Shrimp

Tiger shrimp are seasoned with Greek influences then sautéed with roasted artichokes, slow roasted tomatoes, spinach, served over couscous and finished with a lemon butter sauce

\$24.00

***Coffee-Crusted Tenderloin GF**

6oz. Beef tenderloin is rolled in ground Anodyne coffee beans grilled and served over raisin-bleu cheese mashed potatoes, sautéed vegetables and finished with demi-glace

\$29.25

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

Items may contain unlisted ingredients, please inform your server of any food allergies.

****Reminder all items include tax****