

Dog Days of Summer

\$40 four course menu plus tax & gratuity

Appetizer

Crab Bisque Soup of the Day

House Made Potato Chips with warm bleu cheese & green onions

**Smoked Salmon with caviar & sour cream topped on potato pancake*

Salad

House Salad Caesar Salad Spinach Salad

Entrée

Filet Mignon

Grilled six-ounce choice filet mignon

*Choice of bacon bleu cheese butter compound or Bordeaux demi-glaze
with mashed potatoes & fresh vegetable*

Baked Cod

*Fresh cod baked in lemon butter, white wine & fresh tomato, topped with breadcrumbs
Melted Havarti cheese, fresh green bean & chef's rice*

Potato Crusted Salmon

Scottish salmon encrusted with potatoes, lobster saffron cream sauce, chef's rice & vegetable

Meatloaf

Ground beef meatloaf topped with crispy fried onions, Bordeaux demi-glaze, potato pancake & vegetable

Onion Crusted Chicken

Boneless chicken breast encrusted with crispy onions, caramel citrus glaze, mashed potato & vegetable

Grilled Portabella Mushroom

Stuffed with artichoke hearts, fresh spinach, roasted red peppers, Havarti cheese & chef's rice

Dessert

Selection from our pastry tray

**Eating raw or uncooked animal proteins may cause food borne illness*