

SPECIALS MENU

FALL MENU FEATURES

SMOKED SALMON AND CORN CHOWDER

Creamy base and perfectly seasoned.

CUP \$6 OR BOWL \$10

CARNITAS PIZZA \$22

House made pizza dough topped with seasoned refried beans, roasted pork, scallions, tomatoes, jalapenos, and cheddar jack cheese. Baked to melty perfection then topped with fresh shredded lettuce, mexican sour cream, and tortilla chips.

QUESADILLA BURGER \$18

Blackened 1/3 lb wagyu beef burger with queso cheese, shredded lettuce, pico de gallo, and smashed avocados on grilled tortillas. Served with seasoned tater tots.

BUTTERNUT SQUASH RAVIOLI \$24

Tossed in creamy bechamel sauce with a hint of pumpkin spice. Topped with feta cheese, candied bacon, and balsamic glaze.

BEER BATTERED COHO SALMON \$28

Beer battered and delicately fried wild caught cold smoked salmon, Served w/ hush puppies, fries, and slaw. Dill caper remoulade on the side.

FRIDAY AND SATURDAY ONLY

PRIME RIB DINNER

Served with roasted red potatoes and carrots.

Side of au jus and horseradish sauce.

10oz \$30

12oz \$35

16oz \$40

DESSERTS \$8

- OLD FASHIONED APPLE PIE WITH VANILLA BEAN ICE CREAM.
- PUMPKIN PIE WITH CINNAMON BROWN SUGAR ICE CREAM.
- SALTED CARAMEL PECAN CHEESE CAKE.

*Consuming raw or under-cooked protein can increase risk of food born illness.

Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

