

TEN FOR \$10! TEN FOR \$10! TEN FOR \$10! TEN FOR \$10!

RASPBERRY CHICKEN SALAD

GRILLED CHICKEN, PEAR, GORGONZOLA, CANDIED WALNUTS, MESCLUN GREENS, RASPBERRY VINAIGRETTE

FRIED PORK "CORDON BLEU"

FRIED PORK LOIN, BLACK FOREST HAM, SWISS CHEESE, SPINACH, DIJON AIOLI, ON CIABATTA

CHICKEN POT PIE

PUFF PASTRY, ROASTED PULLED CHICKEN WITH BÉCHAMEL, CELERY, ONIONS, CARROTS, PEAS & MUSHROOMS

CORNMEAL FRIED CATFISH

WHIPPED SWEET POTATOES, GARLICKY GREEN BEANS, CHERRY TOMATOES, SPICY CREOLE REMOULADE

QUICHE OF THE DAY WITH FRESH FRUIT SALAD

PULLED PORK BBQ SANDWICH HOUSE-MADE COLE SLAW & FRIES

WARM BITTERSWEET BURRATA SALAD (SORRY, NO SUBSTITUTIONS, EXCEPT NUTS)

ARUGULA & RADICCHIO WITH BASIL VINAIGRETTE SHREDDED PROVOLONE & MOZZARELLA SLIGHTLY WARMED, WITH BURRATA CHEESE, TOASTED HAZELNUTS & SABA VINEGAR

ADD SOME PROTEIN TO YOUR SALAD GARLIC SHRIMP \$7.95 GRILLED/BLACKENED TUNA* \$9.95
CRAB CAKE \$11.50 GRILLED SALMON* \$7.95 PETIT FILET MIGNON* \$14 6OZ SIRLOIN* \$7.50
FRIED OYSTERS \$10.50 GRILLED CHICKEN \$5.50

3 SHRIMP VERDE TACOS (GLUTEN FREE!) CORN TORTILLAS

ROASTED SHRIMP TACOS WITH SALSA VERDE, RED CABBAGE SLAW, JALAPEÑO CREMA & PINEAPPLE RICE

AMERICAN WAGYU MEATLOAF CARAMELIZED ONION DEMI-GLACE, GARLIC MASHERS & VEGGIES

CUP OF SOUP DU JOUR & 1/2 SANDWICH DU JOUR

~BONUS~

*CENTER CUT SIRLOIN \$13.50 GARLIC MASHERS & VEGGIES

TODAY'S FRESH CATCH \$13.50 FRESH CATCH WITH CHEF'S DAILY PRESENTATION

FLANK STEAK SANDWICH \$12.95 MARINATED, THINLY SLICED, PROVOLONE, SMOKED TOMATO AIOLI

*PESTO BRUSHED SALMON \$14.50 GARLIC MASHERS & VEGGIES

THIS MENU NOT AVAILABLE FOR SHARING.

*CONSUMING RAW OR UNDERCOOKED MEATS, (TUNA, SALMON, STEAK) POULTRY, SEAFOOD, SHELLFISH, LAMB, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS.