

Dinner Specials for October 19th – 24th

Soup of the Week

Cup: \$4.99 Bowl: \$6.99

Broccoli & Cheddar Soup

Tender broccoli florets, carrots, onions, and celery simmered in a velvety cream broth with melted sharp cheddar cheese for a rich, hearty soup full of classic comfort.

Entrees

Slow Roasted Prime Rib (Available Friday Night only)

Perfectly seasoned prime rib served with a creamy horseradish sauce, savory au jus, and your choice of two sides. Perfectly cooked for an unforgettable meal.

Price: \$29.99

Lemon Grove Chicken

Two lemon-rosemary marinated chicken thighs served over rice pilaf with garlicky kale and red peppers, finished with a savory Sherry-Dijon jus lié.

Price: \$18.99

Petite Royale

A 6 oz. petite filet, grilled to perfection, sliced and served over garlic mashed potatoes with grilled asparagus and finished with a rich herbed Bordelaise sauce.

Price: \$20.99

Chicken Cordon Bleu

Golden-seared chicken breast stuffed with ham and Swiss cheese, then topped with a silky Dijon mustard cream sauce. Served with crisp haricot verts and creamy garlic mashed potatoes.

Price: \$18.99

Shrimp and Grits

Sautéed shrimp, paired with smoky country ham, tomatoes, mushrooms, and scallions, all served over crispy fried cheese grit cakes with a zesty lemon broth for a Southern-inspired dish.

Price: \$19.99

Ask your server about our freshly made desserts!



Best Restaurant Catering 2025 & 2026

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.