

# *Specials for May 4<sup>th</sup> – May 9<sup>th</sup>*

## **Soup of the Week**

*Cup: \$4.99 Bowl: \$6.99*

### **Beef & Bean Chili**

A bowl of comfort slow simmered with ground beef, tender kidney beans, onions, tomatoes, bell peppers, garlic, Lager beer, a robust blend of spices and topped with cheddar cheese.

## **Entrees**

### **Slow Roasted Prime Rib** (Available Friday Night only)

Tender, slow-roasted 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*

### **Curry Chicken**

Tender stewed chicken with a bell pepper medley, snow peas, carrots, green beans & onions in a rich savory spiced yellow curry sauce. Served over Basmati rice.

*Price: \$22.99*

### **Grilled Flank Steak**

Marinated and grilled flank steak with a vibrant Chimichurri sauce on the side. Served with sauteed asparagus with grape tomatoes and rice pilaf.

*Price: \$25.99*

### **Chicken Cordon Bleu**

Tender 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, combined with savory 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**

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