

April 17th – April 23rd

Scrapple, Egg & Cheese Bagel \$10

Topped with yellow cheddar & salt, pepper, ketchup. Side tater tots

Grilled Lamb Burger \$14

Topped with pickled red onion & goat cheese aioli on local pan roll. Side fries

Buffalo Shrimp Wrap \$15

Crispy shrimp, Chef's bleu cheese, lettuce, tomato & house hot sauce. Side fries

Meatball Parmesan Sub \$17

House-made meatballs on a 12"sub roll with red sauce, basil & mozzarella. Side fries

Birria Blanco Quesadilla \$20

Smokey pulled chicken & turkey, queso blanco & roasted jalapeños. Served with rice & beans and house birria sauce

Old World Chicken Cutlet Dinner \$22

Hand-breaded chicken cutlets (2), buttered pasta, garlic bread, side garden salad, side marinara sauce & lemon butter sauce

Grilled Mahi Mahi \$25

Grilled asparagus, citrus rice, side chilled crema

Blackened Steak & Shrimp Risotto \$28

Sliced Cajun sirloin (5 oz.) & blackened shrimp (4) over mushroom parmesan risotto

Delicious Homemade Desserts:

Homemade Cupcakes ask your server about our seasonal daily cupcake Flavored Cheesecake ask your server about our seasonal cheesecake flavor Raspberry Volcano warm chocolate Bundt, vanilla ice cream, raspberry compote Double Layer Carrot Cake house-made, the perfect blend of sweet cream & spice Peanut Butter Pie whipped peanut butter & cream cheese, milk chocolate drizzle Lemon Berry Mascarpone Cake lemon cake, fresh berries, powdered sugar