

HAPPY EASTER SUNDAY!

Sunday, April 21st, 2019

TODAY'S DINNER SPECIALS

****TEXAS RIBEYE STEAK w/ BROCCOLINI \$24.95**

Grilled 10 oz. Texas ribeye served with grilled broccolini and topped with Tabasco marinated onion rings.
Sorry, no seconds on ribeye. Texas ribeye steak is Certified Angus Beef and aged 21 days.

BLACKENED SALMON W/ MANGO/AVOCADO RELISH \$23.95

Blackened Verlasso salmon topped with a mango and avocado relish, drizzled with red pepper sauce and brown butter. *Sorry, no seconds on salmon. Verlasso salmon is sustainably raised in the clean waters of Patagonia and meets Seafood Watch's "good alternative" criteria.*

CHICKEN CORDON BLEU \$16.95

Boneless chicken breast stuffed with ham and mozzarella topped with seasoned bread crumbs, baked and served with a Dijon cream sauce. *Sorry, no seconds on cordon bleu.*

TONIGHT'S FIRST COURSE OPTIONS

Fresh Fruit Cup

Fresh Garden Salad

Cheese Broccoli Soup

Strawberry Spinach Salad (+\$2.00)

Tossed mixed greens with spinach, fresh strawberries, toasted almonds, parmesan cheese and sunflower seeds with a red wine vinaigrette.

TONIGHT'S VEGETABLES

Fried Okra

Blackeyed Peas

Mashed Potatoes

Fresh Steamed Green Beans w/ Carrots

Fresh Roasted Zucchini Halves w/ Parmesan

Mexican Street Corn

Corn off the cob with queso cotija, mayo and fresh lime juice butter

TODAY'S HOMEMADE DESSERT FEATURES

Peach Cobbler \$4.95

Strawberry Shortcake \$5.50

Fresh strawberries on homemade sponge cake topped with whipped cream and fresh strawberry sauce.

TODAY'S DRINK FEATURES

Mimosa \$9

Poinsettia \$9

Prosecco, LaMarca, Italy \$9