



# FATHER'S DAY

SUNDAY, JUNE 16TH, 2019  
THROUGH CELEBRATION RESTAURANT ONLY

## TODAY'S DINNER SPECIALS

### \*\*TEXAS RIBEYE STEAK \$24.95

Grilled 10 oz. Texas ribeye served with fresh grilled asparagus and topped with Tabasco marinated onion rings. Texas ribeye steak is Certified Angus Beef and aged 21 days.

### HALIBUT w/ CAPER BEURRE BLANC \$21.95

Broiled Alaskan wild caught halibut served with fresh grilled asparagus, sautéed local tomatoes and topped with a lemon caper beurre blanc sauce. Garnished with local mixed micro greens.

### FRESH VEGGIE STUFFED CHICKEN \$15.95

Roasted chicken breast stuffed with sautéed swiss chard greens, squash, mushrooms and carrots served over a manchego cream sauce and garnished with roasted corn and red bell pepper.

## TONIGHT'S FIRST COURSE OPTIONS

Fresh Fruit Cup

Fresh Garden Salad

Creamy Tomato Basil Soup

Field Green and Red Anjou Pear Salad (+2.00)

Field greens with blue cheese, Anjou pears, candied walnuts & lemon garlic vinaigrette

## TONIGHT'S VEGETABLES

Fried Okra

Blackeyed Peas

Mashed Potatoes

Mexican Street Corn

Fresh Roasted Local Mixed Squash w/ Onions & Tomatoes

Adan's Fresh Spicy Green Beans & Mushrooms

Fresh green beans and mushrooms sautéed with red onion, tamari soy sauce and crushed red pepper

## TODAY'S HOMEMADE DESSERT FEATURES

Peach Cobbler \$4.95

Buttermilk Panna Cotta \$5.95

Topped with strawberries and peaches

## TODAY'S DRINK FEATURES

Mimosa \$9

Poinsettia \$9

Prosecco, LaMarca, Italy \$9