

HAPPY VALENTINE'S DAY!
Wednesday, February 14th, 2024

Dinner Specials
(no seconds on specials)

Pan Seared Halibut 26.95

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

Chicken Florentine 16.95

Roasted chicken breast stuffed with fresh spinach and local epazote/chile queso blanco and topped with a chipotle cream sauce.

First Course Choice

Fresh Fruit Cup
Fresh Garden Salad
Creamy Tomato Basil Soup
Local Bibb Salad (+2.00)
*Local bibb lettuce, manchego cheese,
fresh apple slices, pecans, fried onion & dijon poppyseed*

Fresh Family-Style Vegetable Options (choose 3)

Fried Okra
Black Eyed Peas
Mashed Potatoes
Fresh Steamed Red Cabbage
Fresh Sautéed Green Beans w/ Sundried Tomatoes
Fresh Roasted Yellow Squash w/ Crushed Red Pepper & Parmesan

Homemade Dessert Features

Peach Cobbler 5.95
Chocolate Raspberry Torte 6.95
*Chocolate cake layered with raspberry filling
and topped with a chocolate ganache icing*

Drink Features

A Rose is a Rose 11
*Rosé champagne, citrus vodka, muddled raspberries,
simple syrup, fresh mint & fresh lime juice*