



Early Bird Menu

Chicken Florentine\$10.99

Chicken breast sautéed with garlic, onion, fresh basil, spinach, Applewood bacon and melted Swiss cheese in a white wine cream sauce

Chicken Francese\$10.99

Lightly battered breast of chicken sautéed and topped with a lemon, garlic white wine butter sauce

Fish and Chips\$10.99

Crispy beer battered Cod served with fries and cole slaw, (no choice on this item)

Crab Cake Dinner\$12.99

One 4 oz Back-fin Crab Cake with Egg, Lemon, Garlic and Bread Crumbs pan-fried with Cocktail Sauce on the side

Tilapia Almondine\$10.99

Sautéed in butter, garlic, sliced almonds and parsley, drizzled with Amaretto Beurre Blanc.

Charbroiled Boneless Pork Chop\$8.99

5 oz. Center Cut Boneless Pork Chop

Grilled with Cajun spices\$9.99

Sautéed in a Peppercorn Cream Sauce\$10.99

Served in a Port Wine,

Sun-dried Tomato Sauce\$10.99

Center Cut Top Sirloin - 5 oz\$10.99

Center Cut Top Sirloin; grilled to order.

Grilled with Cajun spices.....\$11.99

Sautéed in a Peppercorn Cream Sauce\$12.99

Served in a Port Wine,

Sun-dried Tomato Sauce\$12.99

Tortilla Crusted Pork Loin.....\$10.99

Served over a creamy spinach pepper jack cheese cream sauce with fresh-diced tomatoes

Georgia Chicken\$10.99

Chicken Breast sautéed with peaches, garlic, white pepper, mushroom and finished off with peach brandy and cream



Early Bird Menu

Potato Crusted Tilapia\$10.99

Pan-fried and served over a white wine Parmesan cheese cream sauce.

Artichoke Chicken\$10.99

Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, Roma Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil, Feta and Parmesan Cheeses.

Cajun Shrimp with Fried Green Tomatoes..\$9.99

Cornmeal crusted Green Tomato, crispy fried, topped with one skewer of Cajun Shrimp over a Havarti Cheese cream sauce.

Crab Cake Dinner\$12.99

One Back fin Crab Cake with Egg, Lemon, Garlic, & Bread Crumbs, pan-fried with Cocktail Sauce on the side

Grilled Salmon\$11.99

Char-grilled with Garlic Basil Herb Butter

Or Grilled with Cajun Spices\$11.99

Pork Normandy\$10.99

Center cut pork loin sautéed with apples, garlic, mushrooms, and cream, finished with apple brandy

Center Cut Top Sirloin - 5 oz\$10.99

Center Cut Top Sirloin; grilled to order.

Grilled with Cajun spices.....\$11.99

Sautéed in a Peppercorn Cream Sauce\$12.99

Served in a Port Wine,

Sun-dried Tomato Sauce\$12.99

Georgia Chicken\$10.99

Chicken Breast sautéed with peaches, garlic, white pepper, mushroom and finished off with peach brandy and cream

Vegetable Platter\$6.99

Zucchini, Yellow Squash, Onions, Mushrooms, Carrots, Red Bell Peppers and Broccoli sautéed with Angelica Butter and topped with shredded Monterey Jack and Cheddar Cheeses.

Pan Fried Chicken Livers & Onions\$ 7.99

Lightly breaded chicken livers, pan-fried with onions. Served with a side of country gravy.

The above dinners include two choices of the following:

French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

The above dinners include two choices of the following:

French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomato, Cole Slaw, Fresh Fruit or Vegetable of the Day

Grilled Salmon Salad\$11.99

Fresh grilled salmon served over mixed greens tossed in an orange poppy seed dressing with tomato, cucumber and Bermuda onion, drizzled with red chili aioli.

Chicken Pesto Pasta.....\$8.99

Breast of chicken sautéed in a pesto cream sauce and tossed in angel hair pasta with fresh Parmesan cheese

Prosciutto & Provolone Stuffed Chicken..\$10.99

Chicken breast stuffed with Prosciutto Ham & Provolone sautéed in a Marsala Wine Sauce with Onions, Garlic and Mushrooms. Served over Angel Hair Pasta with Parmesan cheese

Chicken Fettuccini\$10.99

Chicken Breast grilled tossed in a Sun-dried Tomato, Mushroom Cream Sauce and served on a bed of Fettuccini with fresh Parmesan cheese

Grilled Salmon Salad\$11.99

Fresh grilled salmon served over mixed greens tossed in an orange poppy seed dressing with tomato, cucumber and Bermuda onion, drizzled with red chili aioli.

**Early Bird Menu available
Monday - Thursday from 4:00 pm - 6:00 pm**

Early Bird Menu available Monday - Thursday from 4:00 pm - 6:00 pm