

SOUPS	MARCH 21ST 2025		
	MARCH 31ST, 2025	CUP	BOWL
CHICKEN TORITILLA		4.99	6.99
CREAMY CRAB BISQUE		7.99	10.99
<u>APPETIZERS</u>			
<b>Honey Chipotle Wings</b> Fresh Jumbo Chicken wings tossed in our housemade Buffalo sauce; served with celery sticks and Bleu cheese dressing			15.99
Crab stuffed Mushrooms Topped with havarti cheese and	d baked in white wine and butter.		16.99
<u>FEATURES</u>			
	<b>e Sauce</b> linated New Zealand spring lamb chops ser' ms, onions, sun-dried tomatoes, basil, oreg <i>a</i>		38.99
<b>Barbeque Beef Ribs</b> A half rack of our barbequed beef ribs served with your choice of side and coleslaw.			23.99
<b>Blackened Ahi Tuna Salad</b> Pan-seared rare Cajun spiced Ahi Tuna sliced thin over mixed greens tossed in Orange Poppy seed dressing with cucumbers, red onions, red pepper, and toasted almonds.			18.99
Rainbow Trout with Crab Fresh Rainbow trout stuffed with crab imperial with a white wine paremsan cream sauce			35.99
Chicken Cordon Bleu Lightly breaded baked chicken breast stuffed with Black Forest ham and Swiss Cheese.Served over Parmesan cheese cream sauce.			24.99
Shrimp and Grits Shrimp & Andouille sausage sauteed in a white wine butter sauce with Cajun spices, tomatoes, and scallions. Served over Stone Ground Grits.			26.99
Patsy's Wrap Housemade walnut chicken salad on a cheddar cheese flour tortilla with Applewood Bacon, Havarti cheese, lettuce, sprouts, and Tomato. Served with a side of fresh fruit,.		15.99	
HONEY CHIPOTLE BABY BACK RI A HALF RACK OF OUR BABY BACK WITH YOUR CHOICE OF SIDE ANI	K RIBS CARMALIZED IN A HONEY CHIPOTLE SA	auce. Served	22.99
CO	VEGETABLE OF THE DAY UNTRY STYLE GREEN BEANS		
WINE			
TERRY'S SANGRIA	th various flavored brandies and fruit juic	es. Topped	9.99
BEER			
BLUE MOUNTAIN MONTICELLO . THIS SPECIAL NEW ALE FEATURES FL. FARM. LIGHTLY HOPPED AND A BRIL	avorful hints of honey from Monticello's	own Tufton	6.99