

# DINNER FEATURES

AUGUST 28, 2026

## SOUPS

**CREAMY CRAB AND ASPARAGUS**

**RED BEANS AND RICE WITH A SIDE OF CORN BREAD**

**CUP**

**7.99**

**BOWL**

**9.99**

**4.99**

**6.99**

## APPETIZERS

### **15.99 FRIED CALAMARI**

SERVED WITH A SIDE OF MARINARA SAUCE.

### **15.99 BUFFALO WINGS**

FRESH JUMBO CHICKEN WINGS TOSSED IN A BUFFALO SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

### **13.99 CHESAPEAKE BAY SMOKED BLUEFISH DIP**

CHILLED CREAMY FRESH CHESAPEAKE BAY BLUEFISH DIP WITH LEMON, HORSERADISH, AND DILL. SERVED WITH TOASTED FRENCH BAGUETTE, CARROTS, AND CELERY.

### **15.99 STEAMED MUSSELS**

FRESH MUSSELS STEAMED IN WHITE WINE WITH BUTTER, LEMON, AND GARLIC. SERVED WITH SUNDRIED TOMATO TOAST.

### **13.99 SPINACH CHEESE DIP**

CREAMY CHEESE DIP WITH SPINACH AND JALAPENO IN A CRISPY FLOUR TORTILLA BOWL TOPPED WITH SOUR CREAM. SERVED WITH CORN TORTILLA CHIPS.

## FEATURES

### **45.99 FILET MIGNON AND OYSTERS**

CHARBROILED FILET MIGNON AND FRESH, PLUMP VIRGINIA FRIED OYSTERS OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, SUNDRIED TOMATOES, AND FRESH BASIL. SERVED WITH CHOICE OF SIDE AND HOUSE SALAD.

### **26.99 STUFFED CHICKEN FLOERNTINE**

BAKED BREADED CHICKEN BREAST STUFFED WITH SPINACH, APPLEWOOD SMOKED BACON AND SWISS CHEESE TOPPED WITH A PARMESAN-WHITE WINE CREAM SAUCE.

### **40.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI**

CHARGRILLED DUCK BREAST OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL. SERVED WITH A HOUSE SALAD.

### **28.99 JÄGERSCHNITZEL**

PAN-FRIED BREADED VEAL TOPPED WITH A RED WINE MUSHROOM SAUCE WITH FRSH BASIL AND ROASTED GARLIC. SERVED WITH A SIDE AND HOUSE SALAD.

### **45.99 SCALLOPS NORFOLK**

FRESH SEA SCALLOPS SAUTEED IN A WHITE WINE, LEMON, BUTTER SAUCE WITH GARLIC, FRESH PARSLEY, AND OLD BAY, LIGHTLY TOPPED WITH BREAD CRUMBS AND BROILED GOLDEN BROWN. SERVED WITH CHOICE OF SIDE AND A HOUSE SALAD.

### **26.99 WHOLE TILAPIA WITH SALSA VERDE**

FRESH LOUISIANNA CRISPY FRIED WHOLE TILAPIA SERVED WITH TOMATILLO SALSA, RICE, LIME, GREEN ONION, AVOCADO, AND SHREDDED ICEBURG LETTUCE, AND JALAPENO.

### **22.99 LASAGNE BOLOGNESE**

ITALIAN SEASONED GROUND BEEF LAYERED WITH RICOTTA, MOZZARELLA & PARMESAN CHEESES AND MARINARA SAUCE. SERVED WITH SUNDRIED TOMATO BREAD & SALAD.

### **30.99 BLACKENED TUNA WITH SUNDRIED TOMATO-BASIL BUTTER**

FRESH ATLANTIC YELLOWFIN TUNA TOPPED WITH A SUNDRIED TOMATO-BASIL BUTTER. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

### **30.99 GRILLED SWORDFISH WITH MANGO PICO DE GALLO**

. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

## VEGETABLE OF THE DAY - COUNTRY STYLE COLLARD GREENS

### **9.99 BONANZA CALIFORNIA CABERNET SAUVIGNON**

FULL-BODIED WITH LUSH DARK FRUIT, CHOCOLATE, AND SMOOTH, APPROACHABLE TANNINS. GENEROUS AND WELL-ROUNDED WITH EXCELLENT BALANCE.

### **10.00 TERRY'S SANGRIA**