

DINNER FEATURES

SEPTEMBER 20, 2026

SOUPS

FRENCH ONION SOUP

CUP

BOWL

7.99

CREAMY BAKED POTATO WITH BACON AND CHEDDAR

8.99

10.99

APPETIZERS

13.99 SPINACH CHEESE DIP

CREAMY HOT SPINACH CHEESE DIP WITH JALAPENO AND CILANTRO IN A FRIED FLOUR TORTILLA BOWL. TOPPED WITH SOUR CREAM AND SERVED WITH TORTILLA CHIPS.

15.99 BUFFALO WINGS

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

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA SAUCE.

15.99 STEAMED MUSSELS

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

FEATURES

25.99 FISH AND CHIPS

CRISPY FRIED VIENNA LAGER BATTERED ALASKAN COD. SERVED WITH FRESH FRIES AND COLE SLAW.

34.99 GRILLED SIRLOIN

CHARGRILLED 10 OZ. SIRLOIN SERVED WITH A SIDE AND A HOUSE SALAD.

35.99 SEAFOOD PASTA

FRESH SEA SCALLOPS, SHRIMP, AND MUSSELS SAUTEED IN OLIVE OIL WITH WHITE WINE, CREMINI MUSHROOMS, ONIONS, CHOPPED FRESH LOCAL RED AND YELLOW TOMATOES, LEMON, BASIL, AND GARLIC OVER ANGEL HAIR PASTA TOPPED WITH PARMESAN. SERVED WITH A HOUSE SALAD.

28.99 STEAK AND SHRIMP FAJITAS

ANCHO CHILI AND TEQUILA MARINATED FLANK STEAK, SHRIMP, BELL PEPPERS, AND ONIONS ON A SIZZLE SKILLET. SERVED WITH CHIMICHURRI, GUACAMOLE, SOUR CREAM, PICO DE GALLO, SHREDDED ICEBERG LETTUCE, MONTEREY JACK, AND CHEDDAR CHEESE.

30.99 BLACKENED SWORDFISH

BLACKENED FRESH ATLANTIC SWORDFISH TOPPED WITH A SUNDRIED TOMATO BASIL BUTTER. SERVED WITH A SIDE AND HOUSE SALAD.

44.99 SCALLOPS NORFOLK

FRESH SEA SCALLOPS TOPPED WITH PANKO BREADCRUMBS BROILED IN WHITE WINE WITH BUTTER. OLD BAY, LEMON, AND GARLIC. SERVED WITH A SIDE AND A HOUSE SALAD.

42.99 RACK OF LAMB WITH PORT WINE SAUCE

CHARGRILLED RACK OF LAMB OVER A SUNDRIED TOMATO PORT WINE SAUCE WITH MUSHROOMS, GARLIC, AND FRESH BASIL. SERVED WITH A SIDE AND HOUSE SALAD.

42.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

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

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

6.99 3 NOTCH'D FIREFLY NIGHTS

THIS LIGHT, CRISP, REFRESHING SUMMER ALE WITH THE SWEET, FRUITY, FLORAL FLAVORS OF DELICIOUS HONEYSUCKLE.

8.99 TERRY'S SANGRIA

CHILLED RED WINE AND A BLEND OF FLAVORED BRANDIES AND JUICES TOPPED WITH SODA.