

DINNER FEATURES

SEPTEMBER 24, 2026

SOUPS

CHICKEN TORTILLA

CUP

5.99

BOWL

7.99

SHRIMP AND ROASTED CORN

6.99

8.99

APPETIZERS

13.99 CHICKEN LIVER MOUSSE

CREAMY CHICKEN LIVER MOUSSE SERVED WITH TOAST POINTS, WHOLE GRAIN DIJON MUSTARD, DICED BERMUDA ONIONS, AND CAPERS.

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

45.99 SCALLOPS NORFOLK

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

34.99 GRILLED SIRLOIN

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

27.99 JAGERSCHNITZEL

PAN-FRIED THINLY POUNDED VEAL CUTLET LIGHTLY BREADED AND TOPPED WITH A RED WINE MUSHROOM SAUCE WITH ROASTED GARLIC AND FRESH BASIL.

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.

25.99 BAYOU CATFISH AND SHRIMP

FRIED WILD VIRGINIA CATFISH OVER A CREAMY SHRIMP CREOLE SAUCE WITH ANDOUILLE SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS, AND CELERY. SERVED WITH DIRTY RICE.

25.99 BLACKENED CHICKEN, SHRIMP, AND SAUSAGE CAVATAPPI PASTA

BLACKENED CHICKEN OVER CAVATAPPI NOODLES TOSSED IN A CREAMY SMOKED GOUDA WHITE WINE SAUCE WITH ANDOUILLE SAUSAGE, SHRIMP, MUSHROOMS, ONIONS, AND BELL PEPPERS. TOPPED WITH PARMESAN CHEESE. SERVED WITH A HOUSE SALAD.

30.99 MONKFISH PICATTA

FRESH ATLANTIC MONKFISH SAUTEED IN OLIVE OIL WITH CAPERS, LEMON, GARLIC, AND PARSLEY; FINISHED WITH BUTTER. 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 CREMINI MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL. SERVED WITH A SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - GERMAN STYLE RED CABBAGE

DRINK SPECIALS

8.99 TERRY'S SANGRIA

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

7.99 LINE 39 PINOT NOIR 2023

BRIGHT RED FRUIT, EARTHY NOTES AND SOFT, SUBTLE TANNINS