Dinner Features
November 16, 2026

Soups

	Cup	Bowl
New Mexican Sweet Potato, Sausage, and Kale	5.99	7.99
Shrimp Bisque	6.99	8.99

Appetizers

15.99 Dry Rubbed Ancho Chili Wings
Deep fried jumbo chicken wings tossed in a smokey & spicy ancho chili rub served with a side of Bleu cheese dressing and celery sticks.

15.99 Fried Calamari
Served with marinara sauce

Features

38.99 Sweet Potato Crusted Rockfish
Crispy sweet Potato crusted fresh Chesapeake Bay Rockfish over a creamy white wine lemon cream sauce. Served with a side and a house salad.

38.99 Cajun Seafood Linguini
Cajun spiced pan seared fresh Scallops over linguini tossed in a creamy white wine-Parmesan cheese cream sauce with mussels, shrimp, Andouille sausage, mushrooms, onions, and roasted red peppers. topped with Parmesan cheese . Served with a house salad.

45.99 Duck Marsala with Mushroom Ravioli
Chargrilled duck breast over ravioli tossed in a marsala wine sauce with mushrooms, onions, roasted garlic, and basil. Served with a house salad.

48.99 Filet Mignon with Brandy Bleu Cheese Sauce
Beef tenderloin sauteed in brandy with bleu cheese crumbles, cream, and roasted garlic. Served with a side and house salad.

38.99 Crab Imperial Stuffed Flounder
Pan-fried fresh Virginia Flounder stuffed with Crab Imperial. Served with a side and house salad.

30.99 Jaeger Schnitzel
Pan fried panko breaded veal cutlet topped with a red wine mushroom sauce with roasted garlic and basil. Served with a side and house salad.

Vegetable of the day - Country Style Green Beans

Drink Specials

7.99 William Hill Chardonnay
features bright citrus, white peach, baked apple, ripe pear, and subtle notes of caramel, vanilla cream, and toasted oak

7.99 Markham Merlot Six Stack
Imperial milk stout brewed with crushed graham crackers (honey maids) chocolate malts, cocoa, and marshmallow cream