# Dinner Features
**November 18, 2026**

## Soups

| | Cup | Bowl |
|---|---|---|
| New Mexican Sweet Potato, Sausage, and Kale | 5.99 | 7.99 |
| Potato Leek | 5.99 | 7.99 |

## 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

**15.99 Smoked Pork Belly**
Hickory and applewood smoked pork belly topped with a red onion jam served with toasted baguette.

**15.99 Steamed mussels**
Steamed in a white wine-lemon-butter sauce with garlic and fresh parsley. Served with toasted sundried tomato bread.

## Features

**30.99 Sweet Potato Crusted Chesapeake Bay 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 Blackend Scallops and Shrimp Linguini**
Cajun spiced pan seared fresh Scallops over linguini tossed in a creamy white wine-Parmesan cheese cream sauce with 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.

**32.99 Monkfish with Shrimp Scampi**
Pan-fried fresh Atlantic monkfish topped with shrimp sauteed in a white wine, lemon, butter sauce with garlic and fresh parsley. Served over angel hair pasta topped with fresh parmesan cheese. Served with a house salad.

**30.99 Jagerschnitzel**
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**
dark cherry, rich milk chocolate, lush raspberry, and satsuma plum with a smooth, velvety finish and subtle notes of leather and spice