

# ENTRÉES

All Entrees come with a choice of soup or salad, fresh vegetable and choice of potato. No potato with pastas.

## CHICKEN ALFREDO \$21.99

Fettucini tossed with homemade Alfredo sauce and topped with grilled chicken breast.

## PERCH AND SHRIMP \$17.99

3 Perch and 3 Panko shrimp deep fried and served with remoulade sauce and cocktail sauce.

## PANKO SHRIMP \$17.99

7 pieces deep fried and served with cocktail sauce.

## PRIME RIB (Saturday Only)

Slow roasted and served with creamy horseradish sauce.

8 oz/\$23.99

12oz/\$27.99

16oz/\$31.99

## HOMEMADE DESSERTS

### BLACK MAGIC CAKE \$5.49

Rich chocolate cake served warm with vanilla ice cream, chocolate sauce and whipped cream.

### IRISH APPLE CAKE \$4.99

Served warm with vanilla ice cream, caramel sauce and whipped cream.

# FEATURED ITEMS

Available after 5:00

## STEAK AU POIVRE \$27.99

12 oz Ribeye crusted with cracked black peppercorns, pan roasted and topped with a creamy brandy sauce.

Suggested Wine: Klinkerbrick Red Zinfandel, California

## JUMBO SEA SCALLOPS \$27.99

Large scallops pan seared and served with lemon crab butter.

Suggested Wine: Line 39 Chardonnay, California

## GRILLED RED SNAPPER \$23.99

Topped with sauce Veracruz (tomatoes, capers, green olives, garlic and onions)

Suggested Wine: Frenzy Sauvignon Blanc, New Zealand

## HARVEST BUTTER PORK CHOPS \$18.99

Two 6oz grilled pork chops with apple pecan butter.

Suggested Wine: Hangtime Pinot Noir, California

## CRAB MAC AND CHEESE \$22.99

Trottole pasta in a three cheese sauce topped with Panko bread crumbs and baked

Suggested Wine: Caposaldo Pinot Grigio, Italy