



SPECIAL'S MENU August 9th-12th

Small Plates

Loaded "Poutine" Fries \$7

House pinwheel fries, topped with cheddar and mozzarella cheeses, bacon, tomatoes and scallions and a side of brown gravy

Asian Meatball Sliders \$8

All beef meatballs with flavors of sesame, tamari garlic and cilantro, finished with a ginger glaze, served on slider rolls with pickled slaw

Large Plates

Pesto Chicken \$20

Chef's choice of pasta, tossed in a creamy pesto sauce and topped with a seasoned, pan seared chicken breast, finished with parmesan cheese and fresh basil, served with garlic bread

Blackened Salmon \$22

Salmon filet, rubbed with our house blackening spice blend, served over a bed of mixed greens and finished with a mandarin orange vinaigrette, paired with wild rice and chef's vegetable

Maple Bourbon Sirloin \$26

8 ounce center cut sirloin, dressed with a maple bourbon glaze and grilled to your liking, served with honey carrots and garlic & onion roasted fingering potatoes

**~This weeks specials brought to you by
Sous Chef Emmalee & Lead Cook Bobby Dustin~**

Consuming raw or uncooked foods increase the risk of contracting food borne illness