



SPECIAL'S MENU

September 6th-9th

Small Plate

Chicken & Goat Cheese Quesadilla \$9

Roasted chicken, creamy goat cheese, scallion and tomato

"Frenchman" Sliders \$8

Chicken, Swiss, bacon, honey mustard on a slider roll

Large Plates

Grilled Herb Sirloin \$24

8oz sirloin, thinly sliced and topped with a house made herb gravy, served with parmesan broccoli and roasted fingerling potatoes

Halibut & Soba Noodles \$26

Marinated baked halibut, served over Ginger tamari soba noodles and finished with an Asian broth

Cheese & Veggie Ravioli \$16

Cheese ravioli tossed in a sundried tomato cream sauce with fresh matchstick vegetables and finished with parmesan cheese and basil

Executive Chef Tracey Couture-Fitts

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