



SPECIAL'S MENU

June 14th- June 17th

Starter

Salmon Cakes \$12

House made salmon cakes, pan seared and served over mixed greens, finished with a dill sauce and fresh lemon

Salad

Mango Salmon Salad \$14

Grilled salmon, finished with a mango glaze, served over mixed greens with strawberries, blue berries, roasted red onions and cashews

Mains

BBQ Rib Dinner \$16

Full rack of dry rubbed baby back ribs, served with steamed buttered corn, coleslaw, a side of house made bbq sauce and dinner roll. Add additional racks for 12.00 each

Caprese Chicken \$20

Italian marinated chicken breast baked with fresh mozzarella then topped with chilled tomato salad, fresh basil and balsamic reduction, paired with herbed rice

Blackened Spiced Sirloin \$26

Certified Angus beef 12 oz sirloin, seasoned with blackening spice & grilled, then topped with a chilled apricot chutney sauce. Served with a loaded baked potato and asparagus

~Executive Chef Tracey Fitts~