

SPECIALS

Soup of the day

French Onion Soup topped with crusted bread and melted cheese \$ 6.95

APPETIZERS

Stuffed Mushrooms – with vegetable stuffing in a Marsala wine sauce \$ 9.95

Pretzel Crusted Pickle Chips – dill pickles coated with flour, egg and pretzel crumbs fried to a golden crisp and served with mustard sauce \$ 9.95

Mini Pulled Brisket Tacos – three warm corn tortillas filled with pulled brisket and caramelized onion topped with shredded lettuce, tomato and cheddar cheese with barbeque ranch sauce and sour cream \$12.95

ENTREES

Our Special Crepes – stuffed with chicken, mushroom and broccoli and served with a light brandy sauce \$20.95

Maple Glazed Salmon – grilled salmon filet with a maple teriyaki glaze served with toasted almond rice pilaf and roasted asparagus \$23.95

Rib Eye Steak Au Poivre – pan seared and crusted with cracked peppercorn in a sherry demi-glaze with pan roasted potatoes and sautéed spinach \$32.95

Fettuccini with Jumbo Shrimp Scampi Style – jumbo shrimp sautéed in scampi white wine sauce served over fettuccini with broccoli and diced fresh plum tomato garnish \$23.95

{ All above entrees served with house salad }

NO SUBSTITUTIONS PLEASE

Bistro Salad – grilled chicken breast over mixed greens with pickled beets, bacon, cucumber, crumbled bleu cheese and balsamic vinaigrette dressing \$15.95

Mini Deli Sandwich Trio – Hot Pastrami, Corned Beef and Brisket of Beef served on three junior rolls with our homemade French fries \$19.95

Desserts

Peanut Butter Blast, Raspberry Almond Cake, Tiramisu Cake, Mississippi Mud Cake, Strawberry Swirl Cheesecake, California Carrot Cake, Triple Chocolate Mousse Cake, New York Cheesecake, Seven Layer Cake, Red Velvet Cake, Apple Strudel, Bread Pudding, Noodle Pudding, Rice Pudding, Rugelach and Assorted Pastries