## **SPECIALS**

Soup of the day French Onion Soup topped with crusted bread and melted cheese	\$ 9.50
APPETIZERS/SIDE DISHES  Roasted Brussel Sprouts – lightly seasoned and drizzled with olive oil Pretzel Crusted Pickle Chips – dill pickles coated with flour, egg and pretzel crumbs fried to a golden crisp and served with mustard sauce Mini Pulled Brisket Tacos – three warm flour tortillas filled with pulled brisket and caramelized onion topped with shredded lettuce, tomato and cheddar cheese with barbeque ranch sauce and sour cream	\$ 9.95 \$12.95 \$16.95
ENTREES Southern Fried Chicken – with our homemade candied yams and corn fritters	\$24.50
<u>Maple Glazed Salmon</u> – grilled salmon filet with a maple teriyaki glaze served with vegetable cous cous and roasted asparagus	\$28.95
<u>Rib Eye Steak Au Poivre</u> – pan seared and crusted with cracked peppercorn in a sherry demi-glaze with pan roasted potatoes and sautéed spinach	\$39.95
<u>Fettuccini with Jumbo Shrimp Scampi Style</u> – jumbo shrimp sautéed in scampi white wine sauce served over fettuccini with broccoli and diced fresh plum tomato garnish	\$28.95
{All above entrees served with house salad} NO SUBSTITUTIONS PLEASE	
<u>Reuben Burger</u> – our 10 oz. burger topped with corned beef, sauerkraut and melted Swiss cheese and served with our famous homemade fries	\$19.95
Mini Deli Sandwich Trio – Hot Pastrami, Corned Beef and Brisket of Beef served on three junior rolls with our homemade French fries	\$26.95

## **Desserts**

Peanut Butter Explosion, Raspberry Almond 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