

CHEF'S 3 COURSE PRIX FIXE MENU

choose one starter, entrée and dessert 39.

STARTER

Cream of Tomato Soup vgn/gf

House Caesar Salad

Arugula w/ Feta, Pecan + Blueberries gf

ENTRÉE

Grilled Chicken Skewers and a Biscuit

OR

Seared Wild Salmon

served with

Autumn Slaw, Street Corn,

House Barbecue Sauce,

Rustic Mashed Potatoes and Gravy

OR

White Wine Garlic Steamed Clams with
Water Tank Bakery Baguette and Butter

DESSERT

Flourless Mocha Torte gf

OR

Lemon Chiffon Cheesecake

with Whipped Cream

served 4:30 pm Monday-Saturday | from September 22

no substitutions