

SERVING EVERY TUESDAY – FRIDAY

4:00PM – 7:00PM

The Holidays are Upon Us! Sample many of the Items offered on our
Holiday Dinner Package Menu

Soups, Salads and Catch of the Week will Change Weekly
So Keep Up with Us on FaceBook for Menu Updates!

Feel Free to call in early to place orders, or order online anytime
and we will respond with a confirmation of your order

Dinners Priced per Person

Each Dinner Comes with 1 Entrée, 1 Vegetable, 1 Starch, Roll and Butter

A Choice of 1 Salad or Cup of Soup (Chili ADDITIONAL .50)

Additional Sides \$4.00

ALA CARTE SOUP

8 Ounces: \$4.00

16 Ounces: \$6.00

32 Ounces: \$12.00

ALA CARTE CHILI

8 Ounces: \$5.00

16 Ounces: \$7.00

32 Ounces: \$14.00

ALA CARTE SALAD

Small: \$5.00

Large: \$7.00

SOUP

Roasted Tomato with Toasted
Parmesan Crostini

Tuscan White Bean and
Sausage with Kale

CHILI

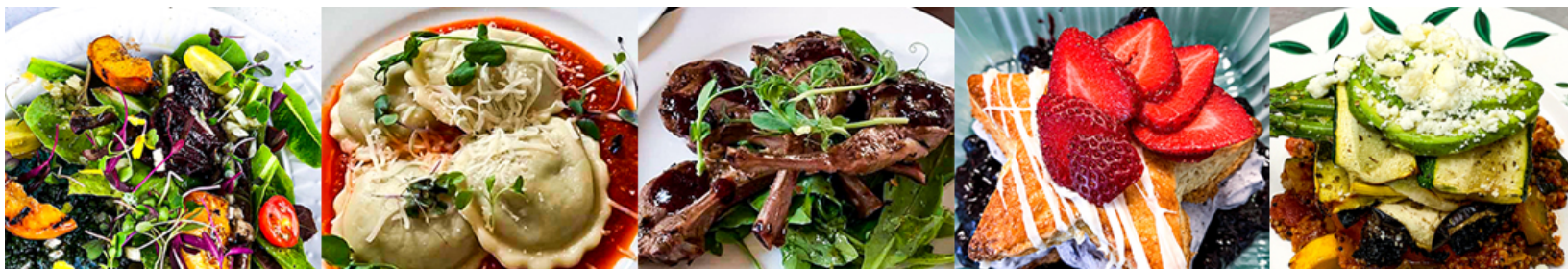
Jack's Chili – Jack's Famous Texas
Red Chili No Beans (GF)

CAFÉ SALAD

Cherry Tomatoes, Candied
Walnuts, Blue Cheese
Crumbles, Craisins-
Raspberry Walnut
Vinaigrette OTS (GF)

SPECIAL SALAD

Celebration Salad with Fresh
Pears, Sliced Fennel,
Pomegranate Seeds and
Parmesan Shards on Spinach
Greens, Accompanied with
Sherry Shallot Vinaigrette



WEEKLY FAB FAVORITES

FISH

Catch of the Week:

3 Large Grilled Shrimp on a Bed of
Butternut Squash Ravioli in a
Lemoncello Cream
\$24.50

Norwegian Salmon Fillet

En Croute

8-ounce Salmon Wrapped in Layers of
Phyllo Pastry Baked until Golden
Brown and Served with Dill Cream
Sauce on The Side
\$25.50

VEGETARIAN

Butternut Squash Ravioli

Tossed in a Lemoncello Cream Topped
with Roasted Butternut Squash Cubes
\$19.50

Spanakopita Dinner

Spanakopita- 2 Entrée Size Spinach
with Feta Wrapped in Phyllo Triangles
\$16.50

Ala Carte Spanakopita
\$6.00 each

MEATS

Prime Rib of Beef

12-ounce Slow Roasted and
Served with Au Jus and a
Side of Horsey Cream (GF)
\$26.00

Crab Filet Oscar

2 (3 ounce) Grilled Beef Tenderloin
Filets, Topped with Lump Crabmeat,
Roasted Asparagus, Accompanied
with a Side of Bearnaise Sauce
\$31.50

Pork

Herb Crusted Center Cut Boneless
Pork Loin, Fileted, and Layered with
Prosciutto, Pesto, 3 Cheese Blend,
Spinach, Rolled, Roasted, Sliced and
Served with a Whole Grain Mustard
Sauce OTS (GF)
\$25.50

Oven Roasted Turkey Breast

Served with Cornbread Stuffing,
Turkey Gravy, and
Cranberry Apple Relish
\$19.50

KIDS PORTIONS

Chicken Fingers and Tater Tots

Kid's Portion Spaghetti,
2 Meatballs in Marinara
\$9.00 per person

SIDE VEGETABLE

Maple Roasted Brussel Sprouts,
with Bacon, (GF)

Green Bean, Artichoke,
Parmesan Gratin

Fresh Steamed Broccoli with
Herb Butter (GF)

SIDE STARCH

Roasted Butternut Squash Cubes with
Rosemary (GF)

Praline Mashed Sweet Potatoes
Topped with Roasted Pecans (GF)

Herb Cauliflower Rice (GF)

SWEETS TO ENJOY

Layered Chocolate Cake

Screwdriver Glazed Orange Cakes with
Fresh Pomegranate

Fresh Lemon Layer Cake with
Whipped Icing- (GF)

\$5.00 each