

SERVING EVERY TUESDAY – FRIDAY

4:00PM – 7:00PM

Goodbye January and Welcome February!

It's Time for Dinners Once Again!

Serving Tuesday Through Friday from 4 - 7:00 pm

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

Herb Roasted Tomato Soup

CHILI

Jack's Chili – Jack's Famous Texas

Red Chili No Beans (GF)

CAFÉ SALAD

Cherry Tomatoes, Candied

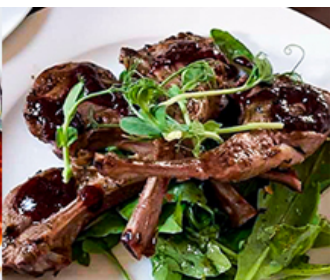
Walnuts, Blue Cheese

Crumbles, Craisins- Raspberry

Walnut Vinaigrette OTS (GF)

SPECIAL SALAD

Spinach and Arugula with
Shaved Fennel, Orange Slices
and Pomegranate with Blood
Orange Vinaigrette (GF)



WEEKLY FAB FAVORITES

FISH

Cod

Baked Cod Loin Topped with
Buttered Herb Panko Crust
Served on Wilted Greens
\$23.50

Salmon

2 Chardonnay Poached
Norwegian Salmon Croquettes
Served with a Side of
Creamy Dill Sauce
\$23.50

VEGETARIAN

Roasted Vegetable Tower

Grilled Eggplant, Sliced Tomatoes,
Roasted Squash, Grilled Red
Onion, Mozzarella Cheese,
Avocado, Sprouts and Roasted
Asparagus, Stacked and Served on
a Bed of Charred Roasted Red
Pepper Sauce
\$19.50

Spanakopita Dinner

2 Dinner Size Phyllo Triangles
Filled with Spinach and Feta,
Baked Golden Brown with your
Selection of Vegetable and Starch
\$16.50

Ala Carte Spanakopita
\$6.00 each

MEATS

Braised Short Rib Over

Asiago Gnocchi

Slow Braised Short Rib on a Bed of
Asiago Gnocchi with Blistered
Heirloom Cherry Tomatoes,
Tossed with Red Wine Demi-
Glaze and Topped with Parmesan
\$25.50

Surf and Turf

5 ounce Bacon Wrapped Filet of
Beef, Paired with 2 Jumbo Shrimp
and Demi Glaze (GF)
\$31.50

Liver and Onions

Pan Seared Filets of Beef Liver
Topped with Crispy Bacon,
Caramelized Onions in a Rich
Brown Gravy
(Can be Made Gluten Free)
\$22.50

Avocado Chicken Bruschetta

Grilled Chicken Breast Topped
with Sliced Avocado and Heirloom
Cherry Tomato Bruschetta over a
Bed of Wilted Spinach (GF)
\$21.50

KIDS PORTIONS

Chicken Fingers and Tater Tots

Kid's Serving of Spaghetti
and Meatballs

Mac & Cheese

\$8.00 per person

SIDE VEGETABLE

Fresh Green Bean and
Artichoke Gratin

Heirloom Cherry Tomatoes
Sauteed with Squashes and
Red Onion

Orange and Ginger Baby Carrots

SIDE STARCH

Smashed Red Potatoes

Cauliflower Rice with
Fine Fresh Herbs

Cold Dilled Orzo Salad with Feta,
Cauliflower, Cucumbers and
Black Olives

HOMEMADE SWEETS

Traditional Rice Pudding
\$5.00

Queen Mother's Cake – flourless
Chocolate
\$6.00

Bavarian Apple Cheesecake
\$6.00