



Menu



Salad Course

Fresh garden salad with choice of dressing or Caesar salad

Main Course

Seafood Etoufee featuring Wild Gulf Shrimp, George Bank Scallops, and New Zealand Green-Lipped Mussels with jerk seasoning sauteed in crawfish sauce over white rice

Blackened Atlantic Salmon with a diced onion and tomato blend topped with Asiago cream sauce

Grilled Atlantic Salmon with our signature garlic pepper seasoning with a mixed vegetable and potato medley

Blackened Pork Chop stuffed with aged pepper jack cheese and fresh crabmeat topped with Asiago cream sauce and Pico de Gallo over angel hair pasta

Chicken Parmesan lightly breaded over angel hair pasta topped with mozzarella cheese and red sauce then baked to perfection

Our signature Better than Sex Chicken marinated and seasoned with our secret recipe deep fried and served with mashed potatoes and creamy gravy

Dessert

Our famous bread pudding smothered in Chef Franson's hot cognac sauce

Non-alcoholic beverages included. Alcoholic beverages may be purchased at a separate cost

