

# March 2010 Dinner Specials

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## **FRENCH ONION AU GRATIN** \$3.99

*French onion soup with a garlic crouton and melted provolone cheese.*

## **CHICKEN QUESADILLA** \$6.99

*Grilled chicken, cheddar cheese & sautéed peppers & onion in an herb garlic tortilla.*

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## *Dinner Platters*

### **ROAST TURKEY & DRESSING** \$11.95

*Tender roast turkey topped with gravy and served with mashed potatoes, pumpkin corn bread dressing, vegetables and cranberry sauce.*

### **CHICKEN ENCHILADAS** \$11.95

*Slow roasted chicken seasoned with Mexican spices & wrapped in a tortilla served with black beans and rice.*

### **FRIED HADDOCK PLATTER** \$13.95

*A house favorite...fresh hand battered haddock deep fried to perfection. Served with french fries & cole slaw.*

### **SEASAME CHICKEN** \$12.95

*Sautéed chicken & vegetables tossed in sesame seeds over rice & topped with a orange sauce. Served with a salad.*

### **TORTELLINI PRIMAVERA** \$12.95

*Cheese filled tortellini with roasted sweet potato, broccoli, carrots and tomatoes tossed in a garlic cheese sauce. Served with a garden salad.*

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## *Chef's Specialties*

*Entrees below are served with fresh vegetable, choice of potato, soup or salad.*

### **MAPLE GLAZED PORK CHOP** \$14.95

*12 oz. pork chop seared & baked w/ maple syrup & brandy glaze resting on a bed of sweet potatoes.*

### **ST. LOUIS RIBS** \$14.95

*Tender pork ribs slow roasted and topped with a bourbon sauce.*

### **CAJUN SHRIMP** \$16.95

*Tender shrimp with tomatoes, peppers, celery, garlic & Cajun seasonings served on yellow rice.*

### **CEDAR SALMON** \$16.95

*Our flavorful roasted salmon topped with grilled fennel and a lemon caper sauce.*

### **MARYLAND CRAB CAKES** \$16.95

*A house specialty... twin crab cakes pan sautéed to perfection, topped with a light remoulade sauce.*

### **PECAN CRUSTED CHICKEN** \$13.95

*Pecan crusted chicken breast stuffed with a pumpkin bread stuffing and topped with a light chicken gravy sauce.*

### **CATCH OF THE DAY** \$ market

*Chef's choice of fresh catch with a delightful sauce. Ask your server for the catch of the day.*

### **10 oz. BLACK ANGUS STEAK** \$16.95

*A tender cut of Black Angus NY strip, flame grilled to your liking and topped with a lemon Greek sauce.*

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*All specials are served with warm homemade bread.  
Reservations recommended.*