

DINNER SPECIALS

Sunday, October 21, 2018

Soupe du Soir

Chicken Vegetable

Share Plate

Crab Fritters 6.95

Fresh crab fried. Served with a special sauce

Southern Nachos 6.95

BBQ pork, tomatoes, sour cream, jalapenos, sour cream & tortilla chips

Specials

RAINBOW TROUT 16.95

Lightly floured fresh fillet, sautéed Meunière style with pecans and browned butter sauce.
Choose TWO sides.

CAST IRON PAN FRIED CHICKEN

Taste the difference in light oil—only found in the home.

Buttermilk battered Amish chicken:

Leg and thigh 11.25; Breast and wing 13.25; Half chicken 16.00. Choose TWO sides.

BLACKENED TILAPIA 12.95

Fresh fillet seared in Cajun spices. Choose TWO sides.

Vegetables of the Day

Red Beans & Rice

Cooked with Andouille stock

Grilled Asparagus

With garlic, and olive oil

Grilled Zucchini

With garlic and olive oil

Drink Specials

Juan Gils Rose complex, med. Dry from Spain 6.50

Mississippi Mud HOT or ICED Espresso, sweet condensed milk, milk 4.5