

# Dinner Specials

## Drinks

**Chateau Ste Michelle Riesling (Columbia Valley) \$6.95 \$26.00**

**Lynchburg Lemonade \$7.95**

Straight from Tennessee we mix Jack Daniels, Triple Sec, Sour Mix and Sprite and garnish with a lemon and cherry

## Appetizer

**Clams Casino \$7.95**

Six littleneck clams topped with chopped fresh garlic, onions, peppers and bacon then broiled and served with scampi sauce

**Coconut Shrimp \$9.95**

Four jumbo shrimp coated in coconut shavings with an orange marmalade dipping sauce

## Entrées

*Served with a cup of soup or mixed green salad*

**Grilled Hanger Steak \$18.95**

Served over our house-made whipped mashed potatoes with a bourbon sauce and mixed vegetable medley

**Mahi-Mahi \$18.95**

Blackened Mahi-Mahi served with a pineapple-mango and cilantro salsa, grilled asparagus and basmati rice

**Pecan Crusted Salmon \$19.95**

Fresh filet of salmon crusted with pecans topped with a tarragon beurre blanc sauce served with fresh asparagus and whipped mashed potato

**Chicken Provencal \$17.95**

Sautéed chicken breast with fresh garlic, plum tomatoes, fresh basil and kalamata olives with whipped mashed potato

**Cajun Shrimp & Sausage Carbonara \$18.95**

Cajun shrimp and Andouille sausage tossed with rigatoni pasta, green peas, pancetta, onion, and prosciutto with a touch of heavy cream

## Dessert

**Key Lime Cheesecake \$5.95**

**Apple Crumb Cake \$3.95**

A la mode \$1.50 extra

Please stop by our bakery and check out some of our freshly made desserts from our on premises bakery!