

# **Seasonal Specials**

## **Soups**

**French Onion – Bowl - \$6 Cup - \$4**

topped with croûton, melted Swiss cheese and Parmesan

**Cream of Tomato Basil – Bowl - \$6 Cup - \$4**

topped with goat cheese croûton

## **Appetizers**

**Mushroom – Andouille Risotto - \$10 (*Entrée size with shrimp or chicken*) \$20**

with asparagus, bits of Andouille sausage, tomatoes, spinach, Asiago & sage cream

**Cheese Plate Special with Fruit Compote & Candied Pecans \$11**

Irish cheddar, Drunken Goat, Manchego, and Port Salut

**Trio of Lamb and Sweet Potato Tacos with Roasted Tomatillo Salsa \$10**

topped with your choice of either shredded romaine lettuce & tomato or cilantro

& finely diced red onion (add fresh goat cheese or cheddar for \$1 extra)

## **Entrées**

**Tilapia Two Ways - Either Pan Fried with Parmesan, Parsley, and**

**Garlic Breeding or Blackened Cajun Style \$20**

served with vegetables, red potatoes or fries and lemon – basil butter sauce

**Grilled Tuna (rare) with Fresh Herbs and Pickled Ginger \$26**

Served over spaghetti vegetables, with grilled asparagus, Peruvian Lima beans, tomato, spinach and Lime – ginger – soy butter sauce

**Char Crusted Elk Loin with Shiitake Mushrooms \$28**

Served with garlic mashed potatoes, green beans, Peruvian Lima beans, spinach, and peppercorn sauce

**Grilled Barbecued Pork Loin \$20**

Sliced and garnished with mashed potatoes, spaghetti vegetables, green beans, spinach, tomatoes, Peruvian lima beans and peppercorn sauce

**Grilled Strip Steak with Chipotle - Lime Barbecue Sauce, and Blue Cheese \$24**

(12 ounces) specially seasoned steak served with garlic mashed potatoes, spinach, grilled asparagus, mushrooms, & red wine juice