Tuesday, October 15, 2024

## Today's Dinner Specials Soups

Clam Chowder (GF) \$6.95/\$8.95 Butternut Squash Bisque (GF) \$5.95/\$7.95

## Entrees Swordfish \$29.50

Grilled Lemon Pepper Swordfish Steak served with Garlic Mashed Potatoes, Roasted Asparagus, and Lemon Caper Butter

## Halibut \$30.50

Pan Roasted Halibut Fillet over
Vegetable Jasmine Rice and Sauteed Haricot Verts
finished with Lemon Chive Beurre Blanc

## **Desserts**

Caramelized Banana Bread Pudding \$8.95

Served a la Mode with our Whiskey Praline Sauce

**Chocolate Mousse** \$8.95

Limoncello Mascarpone Cake \$8.95

Crème Brulée \$8.95

Cookie Sundae \$8.95

a la Mode with our Whiskey Praline Sauce, Chocolate Syrup, Whipped Cream, Sliced Almonds and a Cherry

Flan \$8.95

Served with Toasted Coconut Flakes and Whipped Cream

Eating certain raw or undercooked foods may increase the risk of foodborne illness. Please notify your server if anyone in your party has any food allergies.