



CHEF:

MARISSA

WILEY

First Course

CEASAR SALAD

romaine, Parmesan, crouton

SPINACH ARTICHOKE DIP

fresh tortilla chips

CLAM CHOWDER

house made, toast point

Second Course

BACON WRAPPED SMOKED MEATLOAF

BBQ beans, Mac n' Cheese

BRISKET & PULLED PORK

Cajun blackened string beans & Slaw

EGGPLANT STACKER

herbed ricotta, marinara

Dessert

ICE CREAM SANDWICH

chocolate chunk cookie, vanilla ice cream

BANANA PUDDING TRIFLE

fresh whipped cream, vanilla wafers

*\$25 Per Person
does not include beverages,
taxes, or tip.*

March 27th-April 5th

4pm-9pm

