## DINNER MENU

Available after 4pm Monday-Sunday All dinner entrées, excluding pastas, are served with choice of two sides Add soup/salad for \$3.00

PRIME RIB – EVERY FRIDAY 12oz slow roasted cut of prime rib, served with au jus and creamy horseradish

**RIBEYE** \$36.95 12oz blackened ribeye, cooked to your liking Smother in Mushrooms +1.00, Provolone +1.00, Blue Cheese Crumbles +1.00 Jalapeños +1.00

LONDON BROIL \$26.95 8oz of perfectly tender beef, marinated in our signature sweet bourbon sauce

CREOLE PORK LOIN \$22.95 8oz of center-cut boneless pork loin

COUNTRY HOME \$21.95 Choice of 8oz chicken fried steak or your choice of white or brown gravy, served with mashed potatoes and corn

BOURBON CHICKEN \$17.95 8oz chicken breast, marinated in sweet bourbon sauce, served over cilantro lime rice with lemon zest asparagus

CHICKEN PARMIGIANA \$19.95 (2) 6 oz chicken breasts, hand-breaded in our buttermilk-panko bread crumb mixture topped with marinara and melted provolone, and served over spaghetti with garlic toast

PASTA PRIMA ROSA \$16.95 Penne pasta, topped with our signature rose sauce and sprinkled parmesan, and served with garlic toast Add Chicken \$4.00 Add 6oz Sirloin \$6.00 Add Salmon \$6.00 Add Grilled Shrimp \$4.00

PASTA PRIMAVERA \$14.95 Penne pasta, mixed with roasted zucchini and squash, with a lemon-butter sauce served with garlic toast

SHRIMP SCAMPI \$18.95 (8) Sautéed shrimp, tossed in our lemon-garlic cream sauce, served over spaghetti with garlic toast

HONEY GARLIC SALMON \$32.95 (2) 4oz salmon filets, marinated in our honey garlic sauce, served with white rice & lemon zest asparagus

ZESTY LEMON HALIBUT \$36.95 Halibut, seasoned with lemon zest, served with roasted red potatoes and a vegetable medley

## DINNER SIDES

Garlic Mashed Potatoes, Baked Potato +\$1 for Loaded, Roasted Red Potatoes, Cilantro Lime Rice, Mac N' Cheese, Baked Beans, Asparagus, Corn, Vegetable Medley