

**Thursday, September 13, 2007**

## **TODAY'S SPECIALS**

### **Appetizers**

**Steamed Mussels Florentine**

**\$6.95**

### **Entrees**

**Chicken & Dumplings**

**\$7.95**

PULLED CHICKEN IN A CREAMY GRAVY WITH HOMEMADE BISCUIT DUMPLINGS AND SERVED WITH TWO VEGETABLES.

**Charbroiled Lamb Chops**

**\$13.95**

FRESH NEW ZEALAND LAMB CHOPS CHARBROILED WITH OREGANO AND IMPORTED VIRGIN OLIVE OIL SERVED OVER STEAMED WHITE RICE WITH SAUTEED ASPARAGUS AND CREAMY SUNDRIED TOMATO BUTTER.

**Roasted Garlic Rib Eye**

**\$12.99**

USDA CHOICE 10 oz RIB EYE STEAK CHARBROILED TO ORDER WITH FRESH OVEN ROASTED GARLIC AND SERVED OVER HOMEMADE MASHED POTATOES WITH SAUTEED PENCIL ASPARAGUS AND SWEET VIDALIA ONION JUS.

**Pecan Crusted Grouper**

**\$11.95**

FRESH FILLET OF GROUPE GRILLED WITH A CRISP PECAN CRUST AND SERVED OVER CREAMY SUNDRIED TOMATO RISOTTO WITH SAUTEED HARICOT VERT AND CREAMY CHIVE BEURRE BLANC.

**Organic Pork Chop**

**\$10.95**

A SINGLE THICK RACK CUT BONE IN ANTIBIOTIC AND HORMONE FREE WHITE MARBLE FARM CHOP SEASONED IN FRESH ROSEMARY AND SERVED OVER MASHED HOUSE POTATOES WITH SAUTEED BABY SPINACH AND BACON WITH CREAMY WHITE PEPPER

**Roasted BBQ Chicken**

**\$9.95**

OVEN ROASTED BONE IN HALF A CHICKEN SEASONED WITH FRESH HERBS AND TOPPED WITH OUR HOUSE BOURBON BBQ SAUCE AND SERVED WITH YOUR CHOICE OF TWO VEGETABLES.

### **Soups**

**\$3.40**

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### **Vegetables**