~ Appetizers ~

Scotch Eggs \$6

Originally hailing from London, hard-boiled egg wrapped in seasoned ground pork, breaded and deep fried, served with honey mustard sauce

Duo Dip \$6

A hot creamy spinach dip and a cold BLT dip, served with toast points

~ The Main Course ~

Salmon \$18

Blackened Alaskan-caught salmon finished with a reduction of cream, shrimp and crawfish, accompanied with roasted garlic red-skinned mashed potatoes and seasonal vegetable

Cider Pork \$15

Grilled pork tenderloin marinated in Busky's Cider and finished with bacon apple chutney, accompanied with braised red cabbage and rice pilaf

Filet Mignon \$20

8oz Bacon wrapped filet mignon with choice of fresh, garden herb compote butter or aged blue cheese and bacon ribbons, accompanied with roasted garlic red-skinned mashed potatoes and seasonal vegetable

Beef, Chicken, or Shrimp on a Wedge \$14/\$12/\$12

Balsamic marinated flank steak, chicken or shrimp on a wedge of iceberg lettuce finished with fresh diced tomatoes, aged blue cheese and bacon ribbons, drizzled with balsamic reduction and ranch dressing (without beef, chicken, or shrimp \$8)

Chicken Piccata \$15

Lightly breaded chicken breast sautéed until golden brown, finished in a caper portabella mushroom cream sauce, served over roasted garlic red-skinned mashed potatoes and sautéed spinach

Bourbon Street \$15

Jim Beam marinated grilled chicken breast with rice pilaf and sautéed spinach

Stuffed Portabella \$12

Rosemary and roasted garlic portabella mushroom stuffed with parmesan creamed spinach and fresh diced tomatoes, finished with balsamic reduction, accompanied with roasted garlic red-skinned mashed potatoes and seasonal vegetable

~ Dessert ~

Bread Pudding \$5

Texas toast soaked in vanilla custard for 24 hours, topped with vanilla bean ice cream, candied pecans and caramel

Tiramisu \$6

Light mascarpone cream on a coffee and rum soaked sponge cake, dusted with cocoa powder