

Wednesday Matinee Menu

BBQ PULLED PORK

tender smoked shoulder simmered in a sweet-tangy bbq sauce

FRIED CHICKEN

tender marinated white meat chicken deep fried to a golden brown served with an oregano and caramelized vidalia onion cream sauce

SLOW SMOKED PIT HAM

sweet smoked pit ham served with our peach- walnut conserve

BEEF STROGANOFF

tender pieces of roasted beef simmered in veal stock with mushrooms, fresh herbs and sour cream served alongside buttered basmati rice

CARROT MOUSSE

this all-time favorite comes to you again by popular demand

BEANS AND BELLS

sauteed in seasoned butter with sweet red bell peppers

MASHED POTATOES

our very creamy signature mashed potatoes with sweet roasted garlic

PASTA FLORENTINE

penne pasta tossed with fresh spinach, mushrooms, sweet cream and imported cheese

POLENTA

fresh Italian herbed polenta topped with marinara and imported cheeses

MIXED FRESH FRUIT

cubed sweet honeydew, cantaloupe and pineapple

TOSSED SALAD

fresh crisp romaine lettuce tossed in our house made buttermilk dressing topped with sweet red onions and grape tomatoes

ASSORTED FRESH BAKED BREADS

our entire menu is prepared in-house, from scratch,
using only the highest quality ingredients