

## Dinner Menu

### “Fall” in Love with The season



**Tuscan Chicken (GF)** **\$15**  
Tender chicken Breasts Pan seared with our house- made Tuscan cream sauce, roasted tomatoes, baby spinach and served over Garlic mashed potatoes or Penne Pasta. This meal comes with one seasonal side dish.

**Rosemary & Apple Roasted Porkloin (GFO)** **\$15**  
Tender Porkloin roasted with Apples and Fresh Rosemary & our house-made Apple Chutney Atop of our Apple Sage stuffing and Pecan buttered Peas.  
(GF Option -substitutue Garlic Mashed Potatoes)

**Chicken & Roasted Butternut Squash Alfredo (GFO)** **\$15**  
Tender sliced Chicken Breast served on top of a bed of penne pasta, roasted butternut squash, and Roasted red peppers all mixed with our delicious Alfredo Sauce. ( GF option sub grits)

**Sesame Ginger Ahi Tuna Steak (GF)** **\$15**  
Blue Fin Wild Caught Ahi Tuna Steak, pan seared to perfection in our house-made Sesame ginger sauce and topped with fresh Basil & Avocado. This meal is served with two seasonal sides.

**Basil Shrimp with Lemon Ricotta Pasta (GFO)** **\$15**  
Tender Penne pasta covered in our house made Lemon Ricotta Sauce and mixed with fresh Baby Spinach and Basil Shrimp, then topped with fresh Avocado & Parmesan Cheese. Served with one seasonal side. (GF option sub Grits)

**Beef Tips, Roasted Butternut Squash & Red Peppers (GF)** **\$15**  
Cooked to order Beef Tips sautéed with sweet red onions, roasted butternut squash and roasted red peppers Served over Garlic Mashed potatoes and choice of one seasonal side.

#### Seasonal sides:

Peas with Pecan Butter (GF)  
Garlic Mashed Potatoes(GF)  
Mashed Potato Cakes (GF)  
Petite Garden Salad (GF)

Bacon Fried Corn(GF)  
Butternut Squash (GF)  
Mac & Cheese  
Petite Caesar Salad (GF)

Pan fried Potatoes(GF)  
Apple Sage Stuffing  
Roasted Carrots (GF)  
Roasted Zucchini (GF)

