

Dinner for Two
\$70.00



~ Offered Tuesday through Thursday
~ Offer not valid with other coupons or promotions

Soup or Salad
(One Choice Each)

House salad tossed in Balsamic Vinaigrette or Chef's Soup of the Day
Both selections are accompanied with in-house flavored whipped butter and rolls

Appetizers
(Choice of One)

Chicken & Basil Flatbread
Bacon-Wrapped Cheese Curds
Boursin Shrimp & Zucchini Roll Ups
Ahi Tuna*^{GF}

Entrées
(One Choice Each)

Mahi Mahi^{GF} – Blackened Mahi Mahi topped with mango salsa served with roasted fingerling potatoes, plantain chip, and Chef's seasonal vegetable

Chicken Pappardelle Primavera – Chicken marinated in basil, red pepper flakes, garlic, and thyme and grilled to order. Served with fresh pappardelle noodles, sundried tomatoes, mushrooms, and asparagus tossed in creamy goat cheese sauce

Citrus BBQ Ribs^{GF} – House smoked ribs glazed with citrus chipotle BBQ sauce, served with mango salsa, and French Fries with basil pesto ranch

Boneless Ribeye Steak – Well-marbled and char-crusted. Served with French fries, basil pesto ranch, and Chef's seasonal vegetable (*CONTAINS NUTS*)

Dessert
(Choice of One)

Seasonal Crème Brûlée – House-made custard topped with caramelized sugar
Peanut Butter Pie – An Oreo crust topped with a layer of creamy peanut butter filling topped with rich dark chocolate mousse

Key Lime Pie – Graham cracker crust topped with white chocolate mousse and finished with toasted coconut shavings and blackberry coulis

Seasonal Dessert – Ask your server what our seasonal dessert is!

Feel free to ask your server about vegetarian, or vegan options. GF: Items are gluten free

Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness