

June 25 , 2017

SOUPS

CHICKEN LEMON RICE

BEEF RAVIOLI

FRENCH ONION

SPECIALS

ROAST LEG OF LAMB*

A house specialty, prepared by our Chef Vui, opa!!
Tender spring lamb slow roasted and sliced
topped with house made lamb gravy,
Herb-Roasted Red potatoes, rice and your choice
of one side. \$12.99

HALF ROASTED CHICKEN

Half chicken roasted to a golden brown with
homemade dressing, all topped with chicken
gravy. Served with your choice of two sides.
\$9.99

BARBECUE BABY BACK RIBS

Slow cooked in house and coated in our sweet
barbecue sauce. Served with your choice of two
sides. \$14.99

OLD FASHION BEEF POT ROAST*

Slow-cooked pot roast cooked with carrots,
celery, onions and covered in gravy. Served with
mashed potatoes and your choice of one side.
\$9.99

GRILLED ASIAN SEA BASS

Light breaded, then grilled to a golden brown
served with tartar sauce and your choice of two
side \$11.99

ROAST TURKEY AND DRESSING*

Oven roasted, hand carved turkey served with
house made herb stuffing and mashed potatoes all
topped with rich gravy. Served with cranberry
sauce and your choice of one side. \$10.49

FRENCH FRIED SHRIMP

Twelve shrimp breaded with Japanese style bread
crumbs and deep fried to golden brown. Served
with cocktail sauce and your choice of two sides.
\$13.99

BACON BLUE CHEESE SIRLOIN

Premium 8oz Angus beef ball tip sizzler steak,
topped with grilled onions, bacon, red peppers,
bleu cheese and a sweet bourbon glaze. Served
with your choice of two sides. \$10.99