

Chicken

Chicken Parmigiana

Breaded Fried Cutlet - Side of Spaghetti

20.00

BBQ Chicken

Boneless Breast- BBQ Sauce Mashed - Veg

19.00

Chicken Milanese

Panko Breaded Cutlet -Tomato & Arugula - Mashed

20.00

Watermelon Salad w/ Blackened Chicken

Feta – Candied Pecans – Arugula

20.00

Chicken Francaise

Lemon Butter Sauce - Mashed - Vegetable

19.00

Breaded Chicken Cutlet

Fried Cutlets -Mashed - Vegetable

18.00

Seafood

Pan Seared Salmon

Honey Garlic Glazed – Jasmine Rice - Veg

26.00

Shrimp & Grits

Bacon – Garlic – Lemon – Cheddar Grits

22.00

Fried Shrimp

Panko Breaded - Fresh Cut Fries - Slaw

22.00

Beef

Blackened Meatloaf

Cajun Meatloaf - Cheese Grits - Veg

21.00

Chopped Steak

Ground Chuck-Mashed-Veg

22.00

Early Bird Dinners

Served
3:30 till 5:30
with Soup or
Salad, Coffee,
Hot or Iced Tea

Pasta

Pappardelle Bolognese

Homemade Pappardelle - Classic Meat Sauce

23.00

Rigatoni & Mushroom Sauce

Homemade Gnocchi - Creamy Mushroom Sauce

19.00

Shrimp Fra Diavolo

Shrimp- Spicy Pomodoro Sauce-Rigatoni

23.00

Shrimp Scampi

Classic Preparation served over Linguini

23.00

Spaghetti Pomodoro

Spaghetti - Cherry Tomato Sauce

19.00

Spaghetti Aglio a Alio

Classic Garlic & Olive Oil Emulsion

17.00

Rigatoni & Meatballs

Rigatoni- Marinara -Homemade Meatballs

22.00

Spaghetti Ethan

Creamy Garlic & Basil Pesto with Cherry Tomatoes

19.00

New For
2026

\$25 per person

Prix Fixe Dinner Menu

Appetizer
Entree
Dessert

ask your server to see the weekly menu