



Dinner Specials

(available after 4:30)

Chicken Marsala

Pan seared chicken breasts w/ mushrooms in a rich Marsala wine sauce. Served w/ over horseradish mashed potato w/ vegetable of the day.

\$15.00

Risotto (V, GF)

A creamy mushroom & asparagus risotto. Served with a side salad.

\$12.00

Grilled chicken \$14.00 Crab \$17.00 or Shrimp \$16.00

Mediterranean Eggplant Bolognese (V+)

A blend of eggplant, tomatoes, bell peppers, Kalamata olives, capers and fresh herbs in a red wine marinara sauce served over cavatappi. Served w/ a side salad. Not vegan, add some cheese!

\$12.00

Jack's Beef Bracciole (GF)

Jack didn't make it, but he always asks for it. Tender beef roulades are filled with spinach, roasted peppers, provolone cheese in a rich red sauce. Served w/ vegetable and potato or a side of linguine.

\$17.00

Poached Salmon (GF, HH, DF)

Served over a bed of sautéed spinach and topped w/ tzatziki sauce. Served w/ a side Greek salad.

\$15.00

Grilled Vegetable Brochettes (V+, GF, HH)

Assorted skewers of vegetables grilled over an open fire and topped with a chimichurri sauce. Served w/ wild rice.

\$12.00

Jaeger Schnitzel

Fried pork cutlet topped w/ a German hunter sauce served w/ horseradish mashed potatoes and vegetable of the day.

\$15.00

Grilled Chicken Parmesan (GF, DF)

Chicken Cutlets grilled over an open fire, served over tomato romesco and topped w/ fresh mozzarella, balsamic roasted tomatoes and fresh basil. Served w/ a side salad.

\$15.00