

“TASTE OF AMERICA”

SEPTEMBER DINNER SPECIALS

THE FOLLOWING DISHES HAVE BEEN SPECIALLY CREATED BY OUR CHEFS TO CELEBRATE AND REFLECT THE DIFFERENT FOOD REGIONS OF OUR GREAT COUNTRY. WE HOPE YOU ENJOY THESE SPECIALS AS MUCH AS WE ENJOYED CREATING THEM. ENTRÉE SPECIALS INCLUDE OUR SOUP AND SALAD BAR

Appetizer of the Month

Hawaiian Ahi Tuna Poke Martini ~ 12

Sesame-Soy-Ginger Sauce, Avocado, Seaweed Salad, Mango-Pineapple Salsa

Cocktail of The Month

Jack Rose Cocktail ~ 8

Laird's Applejack, Sours & A Splash of Grenadine

Entrées ~ 20 each

Carolina Pork

*Sweet BBQ Rubbed Pork Tenderloin, Grilled & Basted with Classic Carolina Style Tangy Golden Mustard BBQ Sauce
With the vegetable of the day and your choice: potato, rice or pasta*

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Chesapeake Bay Chicken

*Sautéed Boneless Breasts of Chicken topped with Sautéed Baby Spinach and Sweet Maryland Crabmeat in
A Lemony Butter-Wine Sauce
With the vegetable of the day and your choice: potato, rice or pasta*

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Southern Style Shrimp & Grits

*Sweet Jumbo Shrimp Sautéed with Ham in a Cajun Spiced Cream Sauce
Served atop Creamy Cheddar Cheese Grits*

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Gulf Coast Chicken

*Sautéed Boneless Breasts of Chicken in a Flavorful Shrimp & Andouille Sausage Étouffée Sauce
With vegetable of the day and your choice: potato, rice or pasta*

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San Francisco Bay Fish Stew

*Shrimp, Clams, Mussels, & Pacific Cod in a Savory Vegetable-Tomato Broth
With vegetable of the day and your choice: potato, rice or pasta*

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Desserts of the Month

Gifford's Famous Ice Cream ~ 4

*All of our ice cream comes from a small family owned Maine creamery known for their award winning flavors
Ask your server for today's flavor offerings*

Orange Creamsicle Frozen Trifle ~ 7

A Creamy Frozen Sweet Orange Mousse Layered with Moist Vanilla Cake