

January 4th-8th

Appetizers

Chicken Eggrolls

Served with sweet chili sauce \$9.95

Spinach & Artichoke Dip

Served with crostini. \$8.95

Chef Chopped Salad

A blend of chopped romaine and iceberg topped with bacon, turkey, ham, tomato, onion, boiled egg, cheddar cheese and cucumber served with choice salad dressing. \$12.95

ENTREES

8-Ounce Forbes Burger

Hand-patty prime angus ground beef grilled to desired temperature, served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup, \$12.95

Add bacon for 99¢

Substitute Black Bean Burger add \$1.95

Substitute Grilled Chicken add \$2.95

Substitute Blacked Salmon add \$4.95

Braveheart Filet Mignon

Braveheart prime angus beef tenderloin, seasoned and grilled to medium rare, served with whipped potatoes, vegetable du jour and finished with stone ground mustard demiglaze reduction.

6-oz. \$24.95, 8-oz. \$28.95

Lobster Mac & Cheese

8-ounce lobster tossed with macaroni noodles and homemade garlic chive cheese sauce. And a side of veg du jour. \$18.95

Bacon Wrapped Pork Medallion

Pork tenderloin medallion wrapped with applewood smoked bacon and grilled, served with an apple cider glaze, sweet potato mash and veg du jour. \$21.95

Cedar Plank Salmon

Hot smoked off the grill Cedar plank salmon served with wild rice pilaf, veg du jour and finished with a dill beurre blanc \$23.95

Honey Sesame Tofu

Crispy tofu tossed in a honey sesame sauce, served with vegetable fried rice, and topped with chopped green onions. \$15.95

All entrees will come with dinner rolls and butter, choice of coleslaw or side caesar salad and soup de jour with be additional charge of \$2.95