

**THURSDAY/SATURDAY
FEBRUARY 26 & 28**

SOUP

FRENCH ONION SOUP

FEATURE

PORK CHOPS - FRIED OR GRILLED & 2 SIDES - \$24

SUGGESTED PAIRING

AUGUST KESSLER RIESLING

FRESH CATCH

*PEPPER SEARED TUNA FILET & 1 SIDE - \$24

SUGGESTED PAIRING

MOSCOW MULE

JON BOAT

FRENCH DIP WITH AU JUS & 1 SIDE - \$16

SUGGESTED PAIRING

GUINNESS STOUT

VEGGIES OF THE DAY

LIMA BEANS OR MASHED POTATOES & GRAVY

SPECIALS

PLEASE BUS YOUR OWN TABLE AT THE
END OF YOUR MEAL!

Thank you!



DESSERTS

BANANA PUDDING

CHOCOLATE LAYER CAKE

NIGHTINGALE ICE CREAM SANDWICHES

**FRIDAY/SUNDAY
FEBRUARY 27 & MARCH 1**

SOUP

CATFISH STEW

FEATURE

CRAB STUFFED FLOUNDER WITH HOLLANDAISE
& 1 SIDE - \$28

SUGGESTED PAIRING

MEZZA CORONA PINOT GRIGIO

FRESH CATCH

*PAN SEARED HALIBUT WITH HERB BUTTER
& 1 SIDE - \$28

SUGGESTED PAIRING

MOJITO

JON BOAT

CAROLINA COBB SALAD WITH AVOCADO, BACON,
TURKEY, TOMATO, RED ONION & FETA CHEESE - \$16

SUGGESTED PAIRING

WHITE HAVEN SAUVIGNON BLANC

VEGGIES OF THE DAY

SQUASH CASSEROLE OR WILTED LOCAL SPINACH

*CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGG OR SEAFOOD
MAY INCREASE THE RISK OF FOOD BOURNE ILLNESSES