

**THURSDAY/SATURDAY
NOVEMBER 20 & 22**

SOUP

CREAM OF BROCCOLI

FEATURE

**STEAK DIANE WITH COGNAC & MUSHROOM
DEMI GLACE & 1 SIDE - \$35**

SUGGESTED PAIRING

NEW! HESS CABERNET SAUVIGNON

FRESH CATCH

***SALMON - BLACKENED OR GRILLED
& 1 SIDE - \$24**

SUGGESTED PAIRING

MOJITO

JON BOAT

CORNED BEEF REUBEN & 1 SIDE - \$16

SUGGESTED PAIRING

YUENGLING LAGER DRAFT

VEGGIES OF THE DAY

MASHED POTATOES OR SAUTEED LOCAL VEGGIES

SPECIALS

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

Thank you!



DESSERTS

**BANANA PUDDING
PECAN PIE A LA MODE**

**FRIDAY/SUNDAY
NOVEMBER 21 & 23**

SOUP

CHILI WITH BEANS

FEATURE

**ASIAN TUNA SALAD WITH CITRUS, TOMATOES,
TOASTED ALMONDS & CHOW MEIN NOODLES - \$24**

SUGGESTED PAIRING

EMMOLO SAUVIGNON BLANC

FRESH CATCH

***MAHI-MAHI - FRIED, BLACKENED OR GRILLED
& 1 SIDE - \$24**

SUGGESTED PAIRING

FORMENTINI PINOT GRIGIO

JON BOAT

**FRIED CHICKEN SANDWICH WITH PIMENTO CHEESE,
MAYO, BACON & SWEET PICKLES & 1 SIDE - \$16**

SUGGESTED PAIRING

MILLER LITE DRAFT

VEGGIES OF THE DAY

ASPARAGUS OR SAUTEED LOCAL VEGGIES

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