



RESTAURANT WEEK MENU

January 16, 2026 – January 25, 2026

\$29.26 per person plus tax & gratuity

APPETIZER

(choice of one)

GARDEN SALAD

iceberg, cherry tomato, cucumber,
tri colored pepper & creamy dill

BLACK BEAN SOUP

served with crispy tortilla strips & sour cream

MAIN

(choice of one)

PORK CUTLET

butterflied, breaded & pan fried topped
with arugula salad with shaved fennel & radish

WORLD FAMOUS CRAB CAKE

our family recipe served with
lemon, cocktail or tartar,
mashed potatoes and mixed vegetable medley

MEATLOAF

generous portion topped with gravy served over
mashed potatoes with mixed vegetable medley

DESSERT

SALTED CARAMEL BROWNIE ALA MODE

warmed brownie topped with
vanilla ice cream with chocolate drizzle



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