



CHEFS SPECIALS

Sept 27th - Oct 3rd

NEW YORK PEPPER STEAK

Triple A ten-ounce Alberta New York Strip pan seared with peppercorn crust and finished with brady, heavy cream, demi and green pepper corns

\$46

LEMON DILL SALMON

Six-ounce Atlantic salmon filet pan seared and finished with heavy cream, white wine, fresh dill and citrus

\$51

SMOKED CHICKEN GOUDA

Chicken breast stuffed with smoke gouda and roasted red pepper served with a rich pan gravy

\$29



All above entrees are served with fresh seasonal vegetables and starch of the day