



..... **DINING DAYS**

3 COURSE'S FOR \$25

FIRST COURSE

SOFT PRETZEL STICKS

served with sweet & spicy mustard & american cheese sauce

GUACAMOLE

served with home-fried corn tortilla chips

CHEESESTEAK EGG ROLLS

sauteed onions & american cheese served with cherry pepper relish & sriracha ketchup

SPINACH & ARTICHOKE DIP

served with corn tortilla chips topped with a parmesan & provolone cheese crust

SECOND COURSE

LOADED CHICKEN

grilled chicken breast topped with garlic mashed potatoes, chicken gravy, bacon, scallions, monterey jack & cheddar cheese with a side of brussels sprouts

MOROCCAN SALMON SALAD

mixed greens, cucumber & carrot tossed with a lemon dijon vinaigrette over a bed of spiced pearl couscous, raisins, pumpkin seeds & quinoa salad topped with grilled salmon

FISH & CHIPS

yuengling battered cod & french fries served with tartar sauce

HARVEST SALAD

spring mix topped with roasted brussels sprouts, butternut squash, fresh strawberries, candied walnuts & crumbled bleu cheese dressed with a balsamic vinaigrette

CRAB CAKE SANDWICH

deep fried or broiled & served on a brioche bun with a side of tartar sauce

BABY BACK RIBS

1/2 rack basted with house bbq sauce served with roasted potatoes & asparagus

THIRD COURSE

DESSERT BITES

fried chocolate brownie & bananas foster with french vanilla ice cream & caramel sauce.

BREAD PUDDING

brioche bread pudding with candied walnuts topped with a cinnamon glaze and french vanilla ice cream