



RESTAURANT WEEK | APRIL 21-27

2 FOR \$35 MENU ITEMS

SHARE ONE APPETIZER:
MOZZARELLA CHEESE STICKS
ONION RINGS
BREADED MUSHROOMS

ENTREES: CHOOSE 2
PERCH
1/2 RACK BBQ RIBS
BBQ CHICKEN
EACH SERVED WITH FRENCH FRIES OR MASHED POTATOES AND GRAVY
AND SOUP OR SALAD. AND HOMEMADE BREAD

SHARE ONE DESSERT: CHOCOLATE CAKE CARROT CAKE

VEGAN MENU

SHARE ONE APPETIZER: Roasted Garlic Hummus with Pita or

NON-DAIRY CHEESE QUESADILLA WITH GREEN PEPPERS. GREEN ONION AND TOMATO SERVED WITH NON-DAIRY SOUR CREAM AND SALSA

ENTREES: CHOOSE 2

FETTUCCINE ALFREDO (ADD BROCCOLI NO CHARGE) WITH HOMEMADE GARLIC TOAST

LASAGNA WITH TOFU RICOTTA AND MUSHROOMS SERVED WITH HOMEMADE GARLIC TOAST

ROASTED VEGETABLE PLATTER WITH ROASTED POTATOES- LIGHTLY SEASONED AND SERVED WITH HOMEMADE GARLIC TOAST

ALL SERVED WITH SOUP OR SALAD

SHARE ONE DESSERT: Oreo Cheesecake Peanut Butter Pie

ABOVE VEGAN OPTIONS MAY CONTAIN NUTS AND/OR SOY INGREDIENTS