OCTOBER
Prix Fixe Menu

MOST FRIDAYS & SATURDAYS
4:30 – 8:00 PM

THREE COURSE MENU INCLUDES

Salad Bar, Clam Chowder or Soup de Jour,
Entrée and Dessert

OPTION 1
$24.00

- ***Dixie's Fried Chicken***
  served with mashed potatoes, corn, buttermilk gravy and a warm ***biscuit***
- ***Shepherd's Pie***
  ground chuck and lamb blended with English peas, carrots and onions in a savory sauce with a mashed potatoes crust
- ***Clams Linguine***
  white wine garlic butter sauce or marinara, served with garlic bread

OPTION 2
$28.00

- ***Steak and Shrimp***
  A choice Angus Flat Iron Steak paired with 3 fried shrimp, choice of two sides
- ***Pacific Swordfish***
  center cut steak grilled then finished with lemon caper butter, served with two sides of your choosing

OPTION 3
$35.00

- ***Filet Mignon***
  center cut 8 oz cooked to your liking
  complimentary peppercorn or bearnaise sauce available
  plus two sides of your choosing
- ***Rack of Lamb***
  marinated in olive oil garlic and rosemary
  broiled and served with mint jelly and choice of two sides

PREMIUM

- ***Broiled Lobster Tail*** *$49.95*
  colossal lobster tail served with melted butter, roasted potatoes and cole slaw
- ***Surf and Turf*** *$47.50*
  grilled filet mignon paired with a broiled lobster tail served with two sides of your choosing

Dessert

ICE CREAM SUNDAE BAR
or
PUMPKIN PIE

** Beginning October 1, 2026 **
*a 3% CC fee will be added **