

SEPTEMBER

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

\$21.00



Dixie's Fried Chicken

served with mashed potatoes, corn,
buttermilk gravy and a warm *biscuit*



Fresh Salmon Teriyaki Bowl

sauteed salmon, vegetables, over ginger rice



Baked Ziti

Ziti pasta with Italian sausage, peppers,
mozzarella cheese

OPTION 2

\$25.00



English Cut Prime Rib

creamed spinach and mashed potatoes
served au jus with creamed horseradish



Mahi Mahi

grilled then finished with mango relish
& passion fruit drizzle and served with
two sides of your choosing

OPTION 3

\$33.00



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 \$45.00

grilled filet mignon paired with a broiled lobster tail
served with two sides of your choosing



Dessert

ICE CREAM SUNDAE BAR

or

NY CHEESECAKE
RASPBERRY SAUCE



Beginning September 1, 2026

★ a 3% CC fee will be added ★