



AUGUST

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

\$20.00

- ★ *Dixie's Fried Chicken* – A deep fried Chicken breast on a bed of mashed potatoes with corn and buttermilk gravy
- ★ *Island Calamari Steak* – macadamia crusted finished with brown butter orange sauce, mashed potatoes and snap peas
- ★ *Georgia Chop* – a bone in Pork Chop with peach and berry compote, mashed potatoes and vegetables

OPTION 2

\$22.00

- ★ *English Cut Prime Rib* – creamed spinach and mashed potatoes served au jus with creamed horseradish
- ★ *Sweet & Sour Spareribs* – Incredible Spareribs with fried rice and snap peas

OPTION 3

\$28.00

- ★ *T Bone Steak* – A 20-ounce Black Angus Steak cooked to order served with a baked potato and creamed spinach
- ★ *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

Dessert

ICE CREAM SUNDAE BAR

or

DEBBIE'S COCONUT CAKE