

NOVEMBER 2024 SPECIALS

APPETIZER (LUNCH & DINNER)

HALIBUT CAKES - \$16

HOMEMADE FRESH HALIBUT CAKES SERVED OVER TOMATO BRANDY SAUCE

LUNCH

SHRIMP PO'BOY - \$18

SERVED ON A LIGHTLY TOASTED FRENCH BAGUETTE FILLED WITH SHREDDED LETTUCE, TOMATOES & CHIPOTLE REMOULADE SAUCE
CHOICE OF FRIES, HOT CHIPS OR COLESLAW

CHICKEN PARMESAN - \$24

LIGHTLY BREADED CHICKEN CUTLET TOPPED WITH TOMATO SAUCE,
MELTED MOZZARELLA,
SERVED OVER LINGUINI PASTA AND ARRABIATA SAUCE

DINNER

MUSHROOM RAVIOLI- \$26

ROASTED PORTOBELLO MUSHROOMS, CARAMELIZED ONION,
PARMESAN & MOZZARELLA CHEESE STUFFED IN STRIPED PASTA
TOSSED IN A CREAMY MUSHROOM ALFREDO SAUCE
SERVED WITH GARLIC BREAD

HALIBUT OSCAR - \$38

PAN SEARED HALIBUT TOPPED WITH DUNGENESS
CRAB MEAT & HOUSE MADE BEARNAISE SAUCE
SERVED WITH YUKON MASHED POTATOES & HOUSE VEGETABLES

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.

Room Service Orders—Gratuuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20