



June 7th Tasting Dinner

First Course:

Classic wedge salad: bacon, tomato, red onion
& a house made buttermilk blue cheese.

Second Course:

Coconut shrimp with an
orange marmalade & horseradish dipping sauce.

Third Course: (your choice)

Grilled BBQ baby back ribs
served with broccoli salad and French fries.

Sesame crusted seared ahi tuna steak served over rice
with sautéed boy choy, finished in a citrus teriyaki sauce.

Peach glazed chicken thighs served
over mashed potatoes, with green beans.

Fourth Course:

Gail's Strawberry Shortcake

\$38 per person

Dine-in or preorder take out.

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