

## **Chefs Specials**

Available While Supplies Last

### **Soup Du Jour \$5**

House Made Soup served in a Sourdough Breadbowl- Ask for todays selection.

### **Street Corn is Back!! \$7**

Local Fresh Corn on the Cob, Grilled on Our Wood Fire Grill, Topped with a Blackened Seasoning, Queso Fresco Cheese, House Made Sriracha Aioli, and Fresh Green Onions.

### **Steak N Shrimp Dinner \$25**

12oz N.Y. Strip topped with Garlic Butter/Cajun Shrimp/Fresh Vegetable of the day/Fresh Cut Fries

### **½ Rack of Ribs \$15**

Smoked then grilled to perfection then basted in our Black Berry BBQ sauce, served with the vegetable of the day and a Southern style potato salad.

### **Blackened Mahi Mahi \$18**

Perfectly seasoned Fresh Mahi Mahi, cooked the Chef's way, topped with a Mango Salsa, served with Wild Rice and the Vegetable of the day.

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