

# Jonathan's Dinner Features

## Fiesta Tortilla Beef Stew

*Braised Short Ribs, Black Beans, Tomatoes, Celery, Onions and a hint of Smoked Jalapeno topped with Cheddar Cheese, sour Cream and Fresh Cilantro*

**\$4.89 Cup \$5.89 Bowl**

**Cup of Soup and a House Salad \$7.89**

## Warm Spinach Salad

*Baby Spinach tossed in warmed Apple Wood Bacon vinaigrette with Granny Smith Apples, Mandarin Oranges, Sundried Cherries, Julianne Red Onions and Candied Pecans. \$6.89*

## Jamaican Rum Sweet Potato Fries

*Fresh Fried sweet Potato Fries*

*served with a Side of Jamaican Rum Dipping sauce \$5.89*

## Seafood Sausage

*Pieces of Fresh Cod, Shrimp, Scallops and Haddock seasoned and stuffed in Natural casings seasoned with Italian Herbs over Spinach, Tomato and Parmesan Cheese Risotto with your choice of House or Caesar Salad. \$12.89*

**Chef Chris suggests: Bin 14: Broadbeht Vino Verde Glass:6 Bottle: :23**

## Greek Lemon Lamb Chops

*New Zealand Lamb Chops rolled in Dijon and Greek Herbs served with Goats Cheese ~ Rosemary Smashed Potatoes and Steamed Vegetables finished with a Red Wine Lamb Glace. \$16.89*

## Fish and Chips

*Battered Atlantic Haddock over Beer Battered Fries served with Tartar sauce and Malt Vinegar your choice of House or Caesar Salad. \$13.89*

## St. Louis Style Ribs

*Fall off the Bone Tender ribs, rubbed with our own blend of spices and slow cooked. Glazed with our Sweet and Tangy BBQ Sauce and your choice of two sides*

**½ Rack: \$12.89      Full Rack: \$16.89**

## Three Cheese Chicken Parmesan

*Free range Chicken Breast smothered in sweet Basil Marinara, Mozzarella, Provolone, and Asiago Cheeses served with Angel Hair Pasta and a Caesar Salad. \$13.89*



## Bonnie Blue BBQ Beef and Rib Platter

*Texas style Pulled BBQ Beef Brisket with ½ Rack of Pork Ribs, Garlic Butter Texas Toast with Steamed Vegetables, Sautéed Sweet Corn and Southern Style Slaw...Hurrah! \$17.89*

**Chef Chris suggests: Sam Adams Summer Ale**