

Blue Plate Special

Tuesday - Friday 3-5PM



\$28 Choose One From Each Course

First Course

Eighty Acres Salad

Mixed Field Greens, Gorgonzola, Pepitas, Golden Raisins,
Tomato, Cucumber, Cabernet Vinaigrette

Caesar Salad

Romaine, Sourdough Croutons, Shaved Parmesan

Soup of the Day

Main Course

Panko Crusted Amish Chicken Breast

Sauteed Baby Spinach, Roasted Eggplant - Tomato Sauce

Norwegian Salmon

Quinoa, Baby Spinach, Piquillo Pepper Chimichurri

Grilled NY Strip Steak

Smashed Yukon Gold Potatoes, French Green Beans,
House Steak Sauce

Dessert

Tiramisu

Crepe Brulee

Chocolate Cake
with Vanilla Ice Cream

Consuming raw or undercooked items may cause foodborne illness. Some menu items may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request.

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

SURCHARGE: Our restaurants have been operating with extraordinary increases in the cost of doing business. High inflation, rising wages and supply chain challenges have continued beyond the pandemic creating a difficult operating environment. We have reluctantly chosen to implement a separate 3% fee for credit card payments for 2024 with the hope that it can be eliminated in the future as conditions improve. We appreciate your support and understanding.