Blue Plate Special

Tuesday - Friday 3-5PM

\$29 Choose One From Each Course

First Course

Eighty Acres Salad

Mixed Field Greens, Gorgonzola, Pepitas, Golden Raisins,

Tomato, Cucumber, Cabernet Vinaigrette

 $\begin{array}{c} \textbf{Caesar Salad} \\ \textbf{Romaine, Sourdough Croutons, Shaved Parmesan} \\ \textbf{Soup of the Day} \end{array}$

Main Course

Panko Crusted Amish Chicken Breast Sauteed Baby Spinach, Roasted Eggplant - Tomato Sauce

Norwegian Salmon* braised french lentils, roasted butternut squash, baby spinach, dried cranberries, brown butter vinaigrette

Grilled New York Strip Steak*
Smashed Yukon Gold Potatoes, French Green Beans,
House Steak Sauce

Dessert

Tiramisu

Creme 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.

Sunday Steak Night

Includes Choice of One Salad and One Side

STEAKS

*8 oz Center Cut Filet 52

*12 oz Ribeye 44

*12 oz NY Strip Steak 39

*14 oz Serenity Hill Farms Pork Chop 31

SALADS

Eighty Acre Salad

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

Caesar

Romaine, Sourdough Croutons, Shaved Parmesan

SIDES

Smashed Yukon Gold Potatoes

Confit Steak Fries

Sauteed Green Beans

Roasted Baby Carrots

Sweet Potato Fries

Broccolini

Mac & Cheese with Crispy Bacon

Roasted Fingerling Potatoes

SUPPLEMENTS

Crab Cake 14

4 Garlic Butter Shrimp 7

Horseradish Creme Fraiche 2

Blue Cheese Compound Butter 3

Roasted Mushroom Demi Glaze 4

House Made Steak Sauce 3

Caramelized Onions 3

Menu Items Only Available on Sunday

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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 with the hope that it can be eliminated in the future as conditions improve. We appreciate your support and understanding.