



Specials
Sunday, June 17

Soup Du Jour

Baked French Onion
Cream of Chicken with Rice

Appetizers

Shrimp Cocktail

Five Gulf Shrimp Served in a Martini Glass with
Cocktail Sauce. 10.95

Stuffed Mushrooms

Mushrooms Caps, Stuffed with Crabmeat & Cheese,
Topped with a Parmesan Cream Sauce.
8.95

Entrées

Prime Rib (After 3PM)

Served with Your Choice Of Potato
And Fresh Vegetables.

Regular Cut 24.95 Large Cut 29.95

* Horseradish Sauce Is Available Upon Request

Filet & Shrimp

Filet Medallions with Béarnaise Sauce
and Four Crab Stuffed Shrimp . Topped with a
Parmesan Cream Sauce. Served with Garlic Mashed
Potatoes and Grilled Asparagus. 26.95

BBQ Combo

One Half Slab of Ribs, Slowly Braised Then Char
Grilled. Served with a 6 oz. Chicken Breast with BBQ
Sauce, Coleslaw and French Fries. 20.95

Chef's Catch

Sautéed in Garlic Butter and Topped with a Lemon
Wine Sauce or Blackened. Served with Rice and
Fresh Vegetables.



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Featured Drinks

Summertime Lemonade

Stoli Raspberry, Lemonade & Limoncello
\$7.50

William Hill Cabernet/Chardonnay

Glass \$8.50/ Btl \$32.00

A to Z Riesling

Newberg, Oregon 2016
Glass \$9.75/ Btl \$ 36.00

Chateau LA Freynelle

White Bordeaux
France, 2016
Glass \$ 9.00/ Btl \$ 34.00

Mango Martini \$ 8

\$Chasing Venus Sauvignon Blanc

New Zealand Glass \$9/Btl \$34

Special Draft

Leinie's Summer Shandy \$ 5

Featured Desserts

Key Lime Pie 6.95

Carrot Cake 6.95

Chocolate Mousse Tower 7.50

Cheesecake with Berries 6.95

Apple Pie a la Mode 5.95

Mini Crème Brûlée & Lava Cake 7.50

Tiramisu 6.95

Brownie Surprise 6.95

Strawberry Cheesecake 6.95

Split Plate Fee For Entrees \$5.00