

LUNCH SPECIALS

NOVEMBER 7-13

COCKTAIL

Smokey Old Fashioned

bulleit bourbon, silencio mezcal, cinnamon syrup, angostura bitters, orange peel 10⁵⁰

STARTERS

Chef's Featured Soup

made fresh daily 8⁹⁵

Chicken & Lemongrass Dumplings

spicy dipping sauce 8⁹⁵

Grilled Chicken & Apple Wedge Salad

candied walnuts, blue cheese, bacon, tomato, buttermilk ranch 17⁹⁵

Four Seasons Pizza

tomato sauce, marinated artichokes, olives, prosciutto, wild mushrooms 15⁹⁵

ENTREES

Crispy Calamari Salad

arugula, tomatoes, pepperoncini, lemon vinaigrette 19⁹⁵

Blackened Salmon Tacos

shredded romaine, cotija cheese, pico de gallo, jalapeño-avocado sauce 16⁹⁵

Greek Double Griddle Burger #11

half pounder spiced beef, tzatziki, lettuce, tomato, red onion, cucumber, choice of side 15⁹⁵

We Now Accept Reservations Through Reserve!

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(Chefgeoff.com is always a good bet as well)

DINNER SPECIALS

NOVEMBER 7-13

COCKTAIL

Smokey Old Fashioned

bulleit bourbon, silencio mezcal, cinnamon syrup, angostura bitters, orange peel 10⁵⁰

STARTERS

Chef's Featured Soup

made fresh daily 8⁹⁵

Chicken & Lemongrass Dumplings

spicy dipping sauce 8⁹⁵

Grilled Chicken & Apple Wedge Salad

candied walnuts, blue cheese, bacon, tomato, buttermilk ranch 17⁹⁵

Four Seasons Pizza

tomato sauce, marinated artichokes, olives, prosciutto, wild mushrooms 15⁹⁵

ENTREES

Crispy Calamari Salad

arugula, tomatoes, pepperoncini, lemon vinaigrette 19⁹⁵

Pan Seared Arctic Char

dill roasted pee wee potatoes, horseradish cream, red wine mushroom sauce 25⁹⁵

Greek Double Griddle Burger #11

half pounder spiced beef, tzatziki, lettuce, tomato, red onion, cucumber, choice of side 15⁹⁵

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