

November Grille Room Features

All October:

Gyro Salad – A mixture of romaine and spinach topped with kalamata olives, cucumbers, peppers, onions, tomatoes, and feta cheese, served with a tzatziki style dressing – 16.50

Thursday:

Italian Dream – This fork and knife sandwich is a combination of local Italian sausage, and meatballs baked in house red sauce and mozzarella cheese, served on a hoagie roll with house chips – 13.50

Cheese Ravioli – Simmered with prosciutto and caramelized onions, in a cream twin sauce of mozzarella and parmesan, served with Chef's vegetables and a house side salad – 20

Friday:

Bouillabaisse – A combination of mussels, clams, squid, fish, shrimp, simmered in a rich tomato broth, served with Chef's vegetables and a house side salad – 28.50

Chef's Creative Specials – Market Value

Saturday:

Seven Oaks Prime Rib – Uniquely seasoned, roasted, hand-craved, served with horseradish sauce, au jus, a baked potato, and garlicky green beans – 28

Sunday:

Old Fashioned Pot Roast – Garnished with celery, onion, carrots, cooked in a French onion gravy, served with a house side salad, and mashed potatoes – 22