

Dinner Specials

TUESDAY, NOVEMBER 19TH TO SUNDAY, DECEMBER 1ST

APPETIZER

Loaded Mashed Potato Balls 10

Made in house mashed potatoes mixed with green onions, bacon, and shredded cheese, then lightly coated in panko breadcrumbs and deep fried. Finished off with a chive sour cream topping.

ENTREES

Pork Schnitzel 20

Tenderized pork loin breaded and fried to a perfect golden brown and served alongside spätzle and warm pickled red cabbage.

Red Snapper 18

A perfectly pan-seared snapper served atop a fluffy bed of rice pilaf, generously drizzled with a rich Creole cream sauce.

Shrimp Louis Salad 18

A delightful combination of spring mix, avocado, boiled egg, tomato, and onion, all topped with petite shrimp and finished with a classic Louis salad dressing.

DESSERT

Pumpkin Mousse 8

House made pumpkin mousse topped with whipped cream and a sprinkle of cinnamon.