APRIL CHEAP EATS

EVERY DAY 4:00 PM TO 5:00 PM & 8:00 PM-CLOSE EXCLUDING HOLIDAYS NO ALTERATIONS OR SUBSTITUTIONS MINIMUM ONE BEVERAGE PER PERSON IN HOUSE ADD ONE DOLLAR PER ITEM FOR TAKEOUT

8.95

FRIED GREEN BEANS

SEASONED FLOUR DREDGED & QUICK FRIED GREEN BEANS, W/ CAJUN ONION STRAWS & SUNDRIED TOMATO CAPER AIOLI

BBQ PULLED PORK FLAUTAS

SLOW BRAISED PORK SHOULDER, BACON BBQ SAUCE & JACK CHEESE WRAPPED IN FLOUR TORTILLAS & FRIED CRISPY. SERVED W/ CHIPOTLE DIPPING SAUCE

POLLO ALA CREMA CON POBLANO PEPPERS

GRILLED CHICKEN WITH SAUTÉED POBLANO PEPPER, CORN & ONION IN A CRISPY TORTILLA BOWL WITH MEXICAN RED RICE & CHIPOTLE BLACK BEANS

MEATLOAF SLIDERS

OUR HOUSE MADE MEATLOAF, SUNDRIED TOMATO CAPER AIOLI, SWISS CHEESE & FRIED ONION STRAWS. SERVED WITH POTATO CHIPS

9.95

CAJUN TASSO HAM MAC & CHEESE

HOUSE SMOKED TASSO HAM, GREEN ONION, RED PEPPER, JACK CHEESE & CAJUN CREAM SAUCE SAUTÉED W/ CAVATAPPI PASTA. TOPPED W/ CAJUN ONION STRAWS

CHILI CON CARNE & CORN CASSEROLE

GROUND BEEF W/ TOMATO, PEPPERS, ONION, CHILIS, HERBS & SPICES, PINTO, KIDNEY & BLACK BEAN. W/ BLACK GARLIC CORN BREAD CASSEROLE. TOPPED W/ CHEDDAR & JACK CHEESE, GREEN ONION, TOMATO, PICKLED JALAPENO & TORTILLA STRIPS

SMOKED SALMON SALAD MELT

HOUSE SMOKED SALMON W/ CAPERS, RED ONION, CABBAGE, PICKLES, DIJON MAYO & SWISS GRILLED ON RUSTIC BREAD. W/ POTATO CHIPS

CHICKEN BURRITO W/ TOMATILLO SALSA

FRESH CHICKEN SIMMERED IN TOMATO & ONION, MEXICAN RED RICE & BLACK BEANS IN A FLOUR TORTILLA TOPPED W/ TOMATILLO SALSA, W/ MONTERREY JACK, LETTUCE, RADISH & SOUR CREAM.



11.95

OREGON DOVER SOLE PARMESAN

WILD & FRESH OREGON DOVER SOLE, PARMESAN PANKO BREADED & GRILLED GOLDEN. SERVED W/ BEURRE BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED POTATOES & SAUTÉED GARDEN VEGETABLES

CHEF SALAD

SLICED HAM, TURKEY & SWISS CHEESE, W/ BOILED EGG, TOMATO, ONION, & CUCUMBER OVER ROMAINE, TOSSED IN HERB VINAIGRETTE.

HALIBUT CAKE PICCATA LINGUINE

ALASKAN HALIBUT CAKE ON A BED OF LINGUINI SAUTÉED W/ WHITE WINE, BUTTER & LEMON CAPER SAUCE, MUSHROOMS, HERBS, ONION, & PARMESAN CHEESE

CAJUN ROCKFISH & GRITS

CAJUN SPICED OREGON ROCKFISH SERVED W/ SAUTÉED MUSHROOMS, ONIONS, RED & GREEN PEPPERS. SERVED W/ CHEESE GRITS

\$6 DESSERT

STRAWBERRY RHUBARB CRISP

OREGON STRAWBERRY & RHUBARB BAKED W/ OATMEAL STREUSEL CRUST. SERVED W/ CRÈME ANGLAISE & WHIPPED CREAM 9.95

COCONUT CREAM PIE

CREAMY COCONUT AND WHITE CHOCOLATE FILLING IN A GRAHAM-CRACKER CRUST TOPPED W/ TOASTED COCONUT SHAVINGS & WHITE CHOCOLATE CRISP PEARLS & WHIPPED CREAM