



BLACK BOARD "EVER CHANGING WEEKLY DINNER SPECIALS" DINNER SPECIALS

Three Sneaky P's & a S

For the Weeks of January 29th thru February 10th

(Menu subject to change due to product availability)

IN CELEBRATION OF 1 YEAR OF DOING DINNERS - CROWD FAVORITES!

Protein

14oz Bone-In Ribeye – Angus Reserved Ribeye perfectly prepared with a House Made Onion Marmalade Sauce. Served with Side & Salad

32

Poultry

Pete's Pickled Chicken – Fresh Farm Raised Chicken Breast Lightly Breaded and Topped with our Special House Made Pickle Sauce, served over Couscous. Served with a Salad

16

Pasta

Pete's Pasta – Manchego Mac & Cheese topped with BBQ Pork. Served with a Salad

15

Seafood

Paella – A classic Spanish Seafood Dish. Served with a Salad.

22

Salad Choices

House with choice of dressing, House made Caesar, Beet & Bleu Cheese Crumble or Corn & Poblano Chutney

Side Choices

Rosemary Potatoes, Rice or Fresh Vegetable of the Day



BLACK BOARD "EVER CHANGING WEEKLY DINNER SPECIALS" DINNER SPECIALS

Three Sneaky P's & a S

For the Weeks of February 12th thru February 24th

(Menu subject to change due to product availability)

IN CELEBRATION OF Valentine's Day xoxoxo

Protein

Filet – Cracked Pepper, Bacon Wrapped Filet served with an Au Poirve Sauce. Served with Side & Salad.

28

Poultry

Taiwanese Chicken – Fresh Farm Raised Chicken Breast Lightly Breaded and Topped with our House Made Taiwanese Sweet Chili Sauce, served over Rice. Served with a Salad.

18

Pasta

Pete's Pasta – Cheese Raviolis Tossed with, Artichokes, Capers, Sundried Tomatoes & a Light Red Sauce. Served with a Salad

15

Seafood

Coquilles St Jacques – A French Classic with a Modern Sneaky Twist! Pan Seared Scallops rather than the traditional Poaching Technique, served atop a Wild Mushroom Puree & Topped with a White Wine Sauce, served over Rice & a Surprise. Served with a Salad.

28

Salad Choices

House with choice of dressing, House made Caesar, Beet & Bleu Cheese Crumble or Corn & Poblano Chutney

Side Choices

Rosemary Potatoes, Rice or Fresh Vegetable of the Day