FEBRUARY 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

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.

BUFFALO CHICKEN BITES

FRESH CHICKEN BREAST W/ OUR HOMEMADE BUFFALO HOT SAUCE. TOPPED W/ GREEN ONION AND SERVED W/ BLEU CHEESE DIPPING SAUCE

MEDITERRANEAN CHICKEN PITA WRAP

MEDITERRANEAN SPICED CHICKEN BREAST IN GRILLED PITA BREAD W/ TOMATO, CUCUMBER, FETA CHEESE, RED ONION, ROMAINE, KALAMATA OLIVE & SUNDRIED TOMATO CAPER AIOLI. SERVED W/ POTATO CHIPS

KALUA PORK RICE BOWL

SMOKED PORK SHOULDER SEASONED W/ HAWAIIAN SALT W/ JASMINE RICE, TROPICAL SLAW, PINEAPPLE MANGO SALSA, SIRACHA MAYO, PICKLED RED ONION & GREEN ONION

9.95

HAM & JALAPENO MAC & CHEESE

APPLEWOOD SMOKED HAM, FRIED JALAPEÑOS, & CAVATAPPI PASTA IN CHEDDAR PARMESAN CREAM SAUCE W/ GARLIC BREAD CRUMBS

CAJUN CHICKEN & TASSO HAM GUMBO

CAJUN SPICED CHICKEN BREAST & HOUSE MADE TASSO HAM SIMMERED W/ TOMATO, HERBS & SPICES, BELL PEPPERS, CELERY, OKRA, & ONION. RED RICE

CARNITAS QUESADILLA

SW BRAISED PORK SHOULDER, JACK CHEESE, CABBAGE, RED ONION, FLOUR TORTILLA, SALSA FRESCA, & CHIPOTLE CREAM SAUCE

APPLE & GORGONZOLA SALAD

GREENS, CABBAGE & CARROT TOSSED W/ APPLE CRANBERRY VINAIGRETTE, SLICED APPLE, GLAZED WALNUTS, CRAISINS, BEETS, CRISPY WONTONS



11.95

MISO GLAZED OREGON ROCKFISH

BROILED RED MISO OREGON ROCKFISH W/ SAKE BEURRE BLANC, FURIKAKI, GREEN ONION, STIR FRIED SOY GINGER GLAZED BROCCOLI & ASIAN VEGETABLES W/ JASMINE RICE

SMOKED SALMON CREPES

SMOKED SALMON, MOZZARELLA, SPINACH, RED PEPPER, MUSHROOM & ONION FILLED CREPES TOPPED W/ BÉCHAMEL SAUCE & PARMESAN. SERVED W/ GARLIC MASHERS & SAUTÉED VEGETABLES.

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

HONEY GINGER SHRIMP YAKISOBA

OUR SIGNATURE HONEY GINGER LIME SPICE RUB ON GRILLED SHRIMP SKEWER, ASIAN VEGETABLES, YAKISOBA NOODLES & ALMONDS IN A SOY–GINGER GLAZE.

\$6 DESSERT

APPLE CRANBERRY CRISP

APPLE CRANBERRY COMPOTE, BROWN SUGAR OATMEAL STREUSEL CRUST. SERVED HOT W/ CRÈME ANGAISE & WHIPPED CREAM

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