Specials Menu by Yuliya Chykalyuk  
March 2nd – 10th

Appetizer

**Egg Rolls**  
Crispy Egg Rolls filled with a satisfying and well-seasoned blend of pork, rice noodles, and an assortment of vegetables. Served with the sweet chili sauce.  

**Entrée’s**

**Philly Cheesesteak**  
A tender warm ribeye steak with caramelized onions and melted gooey provolone cheese, hugged by a toasted garlic butter pioneer roll. Served with fries and the homemade ChickfilA copycat sauce.

**French Dragon Roll**  
A French dragon sushi roll wrapped in nori and a flavorful sushi rice filled with a crunchy tempura shrimp, imitation crab meat, avocado and cucumber slices. Topped with thinly sliced avocado, caviar and black sesame seeds. Drizzled with a spicy mayo sauce.

Dessert

**Raspberry Mousse**  
A sweet tart raspberry mousse layered with ladyfingers dipped in a sweet syrup and raspberry jellies. Topped with whipped cream, raspberry sauce and a fresh raspberry.
Specials Menu by Shavondra Johnson
March 2\textsuperscript{nd} – 10\textsuperscript{th}

**Appetizer**

**Spinach Dip**
A creamy blend of spinach, onions, and parmesan cheese, served with fresh tortilla chips

**Entrée’s**

**Shrimp and Grits**
Savory Grits topped with creole shrimp, surrounded by a complimenting cream sauce and garnished with chopped bacon and green onion.

**Honey Butter Salmon**
A Salmon filet baked on a Cedar plank with a honey butter sauce on top, accompanied by mashed sweet potatoes and broccoli.

**Dessert**

**Peach Cobbler**
A warm combination of sweetened sliced peaches baked into a breading, served with vanilla ice cream

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.**