

## ***Upcoming Events***

### ***The Chef's Weekend Specials***

Friday, March 15th

#### Catch

Parmesan Crusted Seafood Roulade

Tender White Fish, Stuffed with a Shrimp and Crabmeat.

Served with a Basil-Chardonnay Butter with Grilled Asparagus and Jasmine-Basmati Rice

\$29.99

#### Chef's Special

Bacon Wrapped French Onion Filet Mignon 6oz.

Topped with Melted Bleu Cheese, Crisp Onion Petals and Brandy-Peppercorn Demi

Served with Choice of Side and the Chef's Nightly Vegetables

\$36.99

### ***Saturday, March 16th Happy St. Patrick's Day Celebration***

#### Catch

Parmesan Crusted Seafood Roulade Tender White Fish, Stuffed with a Shrimp and Crabmeat. Served with a Basil-Chardonnay Butter with Grilled Asparagus and Jasmine-Basmati Rice

\$29.99

Traditional Corned Beef and Cabbage Platter

with Boiled White Potatoes, Carrots, Celery and Buttermilk Biscuits \$19.99

Erin Go Bragh!!

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### ***Sunday, March 17th Happy St. Patrick's Day Celebration***

Traditional Corned Beef and Cabbage Platter

with Boiled White Potatoes, Carrots, Celery and Buttermilk Biscuits \$19.99

Erin Go Bragh!!

***For Information and Reservations Call: 828-835-3287***

#### ***Special Events***

*Next Wine Dinner – April 18*

*St. Patrick's Day – March 17*

*Easter Sunday – March 24*

*Mother's Day – May 12*

*Memorial Day – May 27*