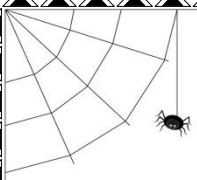


Omnifarious October



Butternut Squash Soup Cup 4²⁵ Bowl 6²⁵

Beef Onion and Sundried Tomato Soup Cup 4²⁵ Bowl 6²⁵

African Pineapple Peanut Stew 6⁰⁰

African Inspired Stew of Pineapple, Peanut, and Kale, Served with Couscous

Flat Bread 11⁵⁰

A Wonderfully Thin Crust Spread with Caramelized Onions, Scattered with Figs, Dates, Pistachios, and Crumbled Goat Cheese, Baked until Hot and Yummy then Strewn with Chopped Arugula and Drizzled with a Coconut Curry Orange Sauce

Baked Brie 10⁰⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

Parmesan Chicken¹ 7⁰⁰

Parmesan Cheese Crusted Chicken Breast Laid upon a Bed of Arugula, Splashed with a Lemony Butter sauce



Pot Roast¹ 20⁰⁰

Slow Cook individual Boneless Short Rib Pot Roast. Bathed in a Succulent natural Gravy



Barbecue Pork Shank¹ 22⁵⁰

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender



Tonight's Fresh Fish²

Hog Fish 32⁰⁰

Swordfish 23⁰⁰ Trout 21⁰⁰

Kingklip 22⁰⁰ Salmon 20⁰⁰

