

SPECIALS IN THE SPIRIT OF THE SEASON
WINTER
warm ups



BREAKFAST SPECIALS

■ **caramel apple french toast** 9.95
 Three thick slices of egg bread dipped, battered & grilled. Topped with brown-sugared apples & caramel sauce, then dusted with powdered sugar.
 Smaller size - 7.95

■ **large combo caramel apple french toast** 12.50
 - Two eggs (cooked any style), two pieces of caramel apple French toast, and your choice of four strips of bacon or two link sausages.

■ **small combo caramel apple french toast** 10.95
 - One egg (cooked any style), two pieces of caramel apple French toast, and your choice of two strips of bacon or one link sausage.

■ **holiday skillet** 14.95
 Home-fried potatoes, diced onion, green & red bell pepper and diced country-fried steak topped with country gravy and two eggs (any style). Served with choice of toast.

DESSERT SPECIALS

■ **peppermint cheesecake** 5.95
 Peppermint cheesecake with chocolate ganache

■ **warm gingerbread with lemon sauce** 5.95
 - Triple ginger. Comforting, fragrant and delicious. Served with whipped cream. Try it for breakfast, too!

These specials begin on
 Friday November 30, 2018

LUNCH & DINNER SPECIALS

■ **hot pot roast sandwich** 11.50
 Lightly-smoked, sliced brisket served open-face on white toast with mashed potatoes & smothered in brown gravy.

■ **hot pot roast dinner** 14.95
 Lightly-smoked brisket pot roast, sliced and served with mashed potatoes, gravy & sautéed vegetables.

■ **biscuit pot pie** 11.95
 Tender pieces of chicken & vegetables in a savory chicken gravy, topped with an herb biscuit. Served with your choice of a mixed green or Caesar side salad.



DRINK SPECIALS

■ **peppermint patty** 5.50
 Peppermint Schnapps and hot chocolate topped with whipped cream.

■ **feliz navi nog** 7.25
 Baileys Irish Cream and Butterscotch Schnapps with eggnog, topped with nutmeg.

■ **grapefruit "manmosa"** 6.95
 A mimosa with a kick... grapefruit juice, Absolut Citron & champagne.

■ **candy apple** 5.25
 Amaretto, Butterscotch Schnapps & Apple Pucker mixed with apple juice (this drink screams happy holidays!).

