

# Dine Out for Charity

## PRINCE EDWARD ISLAND MUSSELS

Tomatoes, red onions, garlic, lemon-basil sauce. GFO \$14.9

### **GF \$8 CHARITY STEAK\***

8oz, USDA Choice Black Angus flat iron steak served with garlic whipped mashed potatoes. Side substitution is an extra charge.

### **GF \$8 CHARITY CHICKEN**

8 oz, antibiotic free, hormone free grilled chicken served with garlic whipped mashed potatoes and a side of BBQ. Side substitution is an extra charge.

### **GF \$10 CHARITY SALMON\***

Organic, certified sustainable. Grilled with choice of side and choice of topping: lemon butter, herb butter, or pineapple mango salsa.

Limit one per person, not valid with any other offer. Drink purchase required.



October proceeds go to Evelyn D. Reinhart Guest House, which provides supportive and comfortable accommodations to families to effectively promote health and wholeness in an environment that feels like home.

## **Premium Toppings**

**ADD CHIMICHURRI SAUCE \$1**

**ADD MARSALA SAUCE \$3**

**ADD WILD MAN SAUCE \$3**

**ADD A JUMBO LUMP CRAB CAKE \$6**

**ADD SEARED SHRIMP \$6**

## **BANANAS FOSTER CHEESECAKE**

Creamy NY Cheesecake with a bananas foster "fusion" of ripe banana, banana liqueur and 151 rum served with warm caramel sauce and whipped cream. \$7.9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerance's or allergies. Foods may be cooked to order.