



DINNER SPECIALS

*Available Monday thru Friday 4pm – Close
Saturday & Sunday Noon – Close*

STARTERS

GENERAL GAOS CALAMARI | 12

Calamari rings & tentacles fried golden brown drizzled with a General Gao’s crema.

PULLED PORK POUTINE | 12

French fries, sweet potato fries and slowly braised pork tossed in our homemade bourbon BBQ sauce, topped with cheddar cheese curds and crispy onion strings.

ENTRÉES

CHICKEN POT PIE | 15

Chicken tenderloins simmered in a light gravy with carrots, peas, onions & fresh herbs topped with a flakey puff pastry lid.

PRIME RIB BEEF STEW | 16

House made prime rib beef stew, bacon, sweet potatoes, carrots, onions, mushrooms simmered in a Guinness gravy served over whipped potatoes, topped with crispy onion strings.

SWEET CHILI CHICKEN NOODLE BOWL | 17

Grilled chicken breast, stir fried vegetables and rice noodles tossed in a sweet chili citrus sauce with chopped cilantro, pea shoots and sesame seeds.

BAKED STUFFED SHRIMP | 22

Shrimp stuffed with our homemade crabmeat stuffing baked with white wine and lemon butter crumbs.
Served with whipped potatoes and seasonal vegetables.

DRINK SPECIALS

FRENCH PEAR MARTINI | 12

Grey goose la poire, elderflower liqueur, topped with champagne, sugared rim.

JOLLY RANCHER | 9

Green apple vodka, peach schnapps, cranberry juice.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions. Before placing your order please inform your server of any food allergies.