FAMILY MEAL CARRYOUT

ENTREES
BONELESS PORK CHOP - $6/person
   Rosemary & Dijon crusted - $7/person
BEEF MEDALLIONS (2 medallions each) - $12/person
   Served with Brandy cream Sauce
PAN ROASTED CHICKEN BREAST with creamy
   marsala sauce - $6/person
SALISBURY STEAK with mushroom sauce - $7/person
SEAED SALMON with lemon caper sauce - $9/person
ROASTED CHICKEN & MUSHROOM PASTA - $8/person
BARBECUE BABY BACK RIBS - $9/person

SIDES
ROASTED GARLIC MASHED POTATOES - $2/person
ROASTED POTATOES - $2/person
SEASONED RICE - $2/person
SAUTÉÉD GREEN BEANS - $2/person
BUTTER BRAISED CARROTS - $2/person
SAUTÉÉD BROCCOLINI - $3/person

SALADS
HOUSE MIXED GREENS SALAD - $3/person
   Choose 1:
      Honey-White Balsamic Vinaigrette
      Roasted Garlic Ranch
CLASSIC CAESAR SALAD - $3/Person

CARRYOUT

WINES BY THE BOTTLE
*Kansas State law requires that we open the bottle on site, reseal before curbside delivery.

$25/bottle

WHITES
Grove Mill Sauvignon Blanc, New Zealand
Bricco Riella Moscato, Italy
Beringer Bros Bourbon Aged Chardonnay, California
Tattoo Girl Riesling, Columbia Valley
Portlandia Pinot Gris, Oregon
Mirth Chardonnay, Washington
Clos Du Bois lightly Bubbled Chardonnay, California
Louis Jadot Rose, France
Rabble Pinot Gris, California

REDS
Wine of Substance CS Cabernet, Columbia Valley
Cult Cabernet, California
Nieto Senetiner Malbec, Mendoza
Domaine Laroque Pinot Noir, France
Rainstorm Pinot Noir, Oregon
Gundlach Bundschu Mountain Cuvee, Sonoma County
The Whole Shebang Red Blend, California
Airfield Estates Merlot, Washington
I Perazzi Sangiovese, Toscana Italy

1. Call to order between 10:30 am - 2:30 pm Monday thru Friday. 316-440-2812
2. Pick up your meal between 5 pm - 6:30 pm.