

Agatha's Dinner Menu

First Course:

Hors d'oeuvres... Our ever changing appetizer buffet! If you have any questions about any of the items, please ask any of our servers.

Second Course:

Soup Du Jour... Homemade Corn Chowder

Third Course:

Fresh Garden Salad... With your choice of Italian Vinagarette or Buttermilk Ranch

Fourth Course:

*Entree's...*A selection of five entrées to choose from. All entrees are served with a side of Roasted Garlic Duchess Potatoes & Green Beans.

Chicken Entree's:

Honey Pecan Chicken: Agatha's famous honey glaze on a grilled boneless breast, finished with roasted pecans.

Chicken Breast: A boneless, skinless breast of chicken topped with a pineapple chipotle sauce. It's slightly spicy, but sweet.

Mushroom Madeira Beef Tenderloin: Two medallions grilled medium rare & topped with sautéed mushroom & Madeira wine sauce.

medium rare only

Teriyaki Salmon: Fresh boneless, skinless Atlantic salmon topped with mushrooms, scallions, fresh herbs & our own Teriyaki sauce.

Blackened Tuna Steak: Blackened "Cajun style"...Our hand mixed blackening seasoning, spicy but very good!

*** We also offer a vegetarian stir fry upon request***

Fifth Course:

Dessert... "Square" Peanut Butter Pie

Menu is subject to change

FOR RESERVATIONS: 404-584-2255