

# DAILY SPECIALS

## THURSDAY

### SURF & TURF

6oz sirloin topped with a Tabor Hill Merlot demi-glace, paired with a 4-5oz North Atlantic lobster tail. Served with garlic mashed potatoes and a seasonal vegetable. \$30

*Dinner special only, starting at 4pm.*

## FRIDAY

### TABOR FOR TWO

Available All Day Friday | \$50  
2 entrées + choice of soup or house salad.

*See second page for entrée choices.*

### SANDWICH LUNCH SPECIAL

All sandwiches on the menu are \$12.

*Lunch special only. Ends at 4 pm.*

## SATURDAY

### PRIME RIB

Slow-roasted, seasoned Black Angus prime rib.  
Served with garlic mashed potatoes  
and a seasonal vegetable. \$35

*Dinner special only, starting at 4pm.*

## SUNDAY

### BRUNCH BUFFET

Adults \$28 | Children (under 10) \$14

Brunch dishes include Eggs Benedict, omelettes, prime rib, waffles, mimosas and bloody marys, and weekly chef's selections.

# Tabor for Two

**\$50 FOR 2**

— FRIDAY SPECIAL —

*Choose 2 Entrées + Choice of Soup or House Salad*

## BARODA BOURBON CARAMEL APPLE BBQ PORK LOIN

Caramelized onions and apples, wrapped in seasoned roasted Berkshire pork loin, topped with pork au jus and served with garlic mashed potatoes and seasonal vegetable.

**SUGGESTED PAIRING:** *Riesling*

## RASPBERRY CHICKEN

Pecan-crust chicken breast, topped with our house-made raspberry sauce and chopped pecans. Served with garlic mashed potatoes and a seasonal vegetable.

**SUGGESTED PAIRING:** *Rosé*

## 6oz SIRLOIN

Served with garlic mashed potatoes and seasonal vegetable.

**SUGGESTED PAIRING:** *Cabernet Sauvignon*

## BUTTERNUT SQUASH RAVIOLI

Sweet butternut squash ravioli, spinach, and mushrooms, sautéed in a sage and garlic butternut cream sauce. Served with garlic bread.

**SUGGESTED PAIRING:** *Sauvignon Blanc*

## CEDAR WRAPPED SALMON

Faroe Island salmon marinated in Michigan maple syrup served with a warm five grain salad and seasonal vegetable.

**SUGGESTED PAIRING:** *Chardonnay*

## FISH AND CHIPS

Parmesan breaded Atlantic Cod served with french fries and house-made cole slaw.

**SUGGESTED PAIRING:** *Pinot Blanc*

*\*no substitutions*