

Dinner - \$28 Per Person

FIRST COURSE: *choose two*

Seasonal Soup

Mixed Greens Salad

Caesar Salad

SECOND COURSE: *choose three*

Petit Sirloin

grilled 8oz n.y. sirloin, garlic butter, creamy mashed yukon potatoes

Apple Glazed Roast Chicken

creamy mashed yukon potato, baby carrots, in apple cider jus

Spaghetti Bolognese

rich pork & beef ragu, cherry tomatoes, fresh mozzarella

Classic Shrimp Scampi

sautéed shrimp, cherry tomatoes, capers, garlic, herbs, fettuccine, white wine sauce

Chicken Marsala

sautéed chicken breast, mushrooms, capers, marsala wine sauce,
creamy mashed yukon potato, seasonal vegetable

Lemon Sole

filet of sole, panko parmesan crust, creamy mashed Yukons, seasonal vegetable,
fried capers, lemon butter, fresh chives

Grilled Atlantic Salmon

honey lemon glaze, wild rice, sautéed spinach

Fish and Chips

crisp beer battered fish, hand cut fries, coleslaw, housemade tartar sauce

Roasted Red Pepper and Goat Cheese Ravioli

fresh basil, pine nuts basil cream sauce

Coffee & Tea is included

Add Family Style cookie and pastry platter, serves 18 - \$27.

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