

Dinner - \$34 Per Person

FIRST COURSE: *choose two*

Seasonal Soup

Mixed Greens Salad

Caesar Salad

SECOND COURSE: *choose three*

Grilled Filet Mignon

grilled 8oz filet, truffle demi glace, roasted fingerling potatoes,
sautéed spinach

Petit Sirloin

grilled n.y. sirloin, garlic butter, french fries

Grilled Lamb Chop *

minted yogurt sauce, roasted fingerling potatoes and sautéed swiss chard

Pan Seared Sea Scallops

sweet corn risotto

Apple Glazed Roast Chicken

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

Spaghetti Bolognese

rich pork & beef ragu, cherry tomatoes, fresh mozzarella

Grilled Atlantic Salmon

honey lemon glaze, wild rice, sautéed spinach

Classic Shrimp Scampi

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

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.

Other dessert options available