

\$45 Dinner Option
(per person excluding tax and service charge)

First Course - select two

CREATIVE SOUP OF THE DAY
MESCLUN FIELD GREENS
CLASSIC CAESAR
CREAMY BLUE CHEESE ICEBERG WEDGE

Second Course - select three

STUFFED PORK LOIN WITH APPLES AND PRUNES
GOAT CHEESE AND SPINACH STUFFED CHICKEN BREAST WITH PAN AU JUS
PARMESAN CRUSTED TILAPIA WITH TOMATO CAPER BEURRE BLANC
PENNE VODKA WITH SAUTEED PROSCIUTTO AND SWEET PEAS
SLICED HANGER STEAK WITH RED WINE DEMI GLACE
SAUTEED CHICKEN PAILLARD IN MUSTARD AND TARRAGON CREAM SAUCE

Sides - select two

BUTTERY WHIPPED POTATOES
HERB ROASTED RED BLISS POTATOES
OLIVE OIL AND GARLIC SAUTEED BROCCOLI RABE
SEASONAL MIXED VEGETABLE SAUTEE
SAUTEED BABY SPINACH

Third Course - select two

KEY LIME PIE
PEANUT BUTTER MOUSSE TERRINE WITH CHOCOLATE GANACHE
VANILLA OR CHOCOLATE ICE CREAM
WARM FRUIT COBBLER ALA MODE
FRESH BERRIES AND CREAM

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COFFEE, TEA