

Three-course Prix-Fixe Dinner Menu for \$45 per person

Select (1) Starter, (1) Entrée, and (1) Dessert from the menu below.

STARTERS

Soup Du Jour

Chef's daily soup

Shrimp Cocktail

3 jumbo shrimp served chilled with lemon and cocktail sauce

Butternut Squash + Kale Blend Salad

Baby kale blend, sliced apple, candied walnuts, pickled red onions, dried cherries, bleu cheese crumble, apple cider vinaigrette

Caesar Salad

Chopped romaine, house made croutons, creamy dressing, parmesan tuile

ENTRÉES

Tuscan Chicken

Sautéed chicken breast, tossed with mushrooms, spinach, sundried tomatoes, over penne pasta with garlic white wine cream sauce

Short Rib Sandwich

With shaved grilled onions, English cheddar cheese, honey barbecue glaze, toasted sour dough

Rigatoni alla Vodka

With Italian sausage, tomato, parmesan cheese

Grilled Cauliflower Romesco

Marinated cauliflower over a bed of romesco sauce with almonds, roasted tomatoes and red peppers, Italian vinegar puree, finished with lemon-wilted arugula

DESSERTS

Cheesecake

Rich, smooth cheesecake with a luscious and creamy filling in a homemade graham cracker crust topped with a raspberry drizzle

Cannoli

ricotta, mascarpone, chocolate chips

Crème Brûlée

Custard dessert with a layer of caramelized sugar