DINNER MENU OPTIONS

Plated and Served

STARTERS

SALADS

Spinach with hot bacon dressing

Boston Bibb lettuce, blue cheese, pecan, dice apple, creamy apple cider vinaigrette

APPETIZERS

Crab Cake

Crab Salad with olive oil mango, cucumber

Apple wood smoked trout with arugula, roasted corn, creamy apple cider vinaigrette

SOUPS

French Onion

Roasted Tomato Bisque

Corn and Crab Chowder

Thai Chicken Lemongrass

ENTREES

Grilled Sundried Tomato Pesto Crusted Salmon with diced tomatoes, béarnaise sauce

Trout, lemon butter caper sauce

Mahi-Mahi with mango-pineapple salsa

Chicken breast stuffed with boursin cheese, garlic, and fresh herbs, white wine sauce

Pecan Crusted Chicken, lemon butter sauce

Pork Chop stuffed with apples and breadcrumbs, with sage cream sauce

Grilled Filet Mignon (6oz) with goat cheese, roasted red pepper, red wine shallot sauce (10 oz + \$5 pp)

SIDES (Choice of two per entrée)

Whipped horseradish Potatoes

Roasted Redskin Potatoes

Rice Pilaf

Haricots Verts Almandine

Brussel Sprouts with Lemon and Bacon

Baby Carrot with Ginger Orange Glaze

Kale with Olive Oil, Lemon and Garlic

DESSERT

Apple Tart a la mode

Chocolate Profiterole

Strawberry Shortcake

Crème Brulee (+2 pp)

PRICING

3 courses (one starter, one entrée, one dessert) \$35 per person (plus tax and gratuity)

4 courses (two starters, two entrées, one dessert) \$40 per person (plus tax and gratuity)