

# DINNER - \$40 per person

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



## Starters

*select up to TWO*

### Mixed Greens

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

### Caesar Salad

*Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing*

### Goat Cheese Salad

*Mixed Greens, Diced Tomatoes, Pine Nuts, Crumbled Goat Cheese & Red Wine Vinaigrette*

### Fire Roasted Tomato Soup

*Garnished with Sourdough Croutons*

## Entrées

*select up to THREE*

### Angel Hair Pomodoro with Shrimp\*

*Angel Hair Pasta, Grilled Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce*

### Herb Roasted Chicken

*½ Roasted Chicken with Mashed Potatoes & Haricot Verts*

### New York Strip Steak

*New York Strip topped with Red Wine Demi-Glace with Potato Au Gratin & Haricot Verts*

### Roasted Lamb Shank

*Marinated and Roasted Lamb Shank with Mashed Potatoes & Grilled Asparagus*

### Ahi Tuna Mignon

*Ahi Tuna over a bed of Potato Au Gratin with Green Pepper Sauce*

### Lump Crab Cake

*Lump Crab Cake with Corn & Asparagus Sauté with Sweet Mustard Cream Sauce*

*\*Can be prepared without Shrimp upon request*

## Dessert

*select up to TWO*

### Apple Crumble

*Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream*

### Brownie a la mode

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

### Crème Brûlée

*Vanilla Custard with a Caramelized Sugar Top*

### Seasonal Mixed Berries

*Mixed Berries with Crème Fraîche*

