



RESTAURANT

SEASONAL CLASSICS PRIX FIXE MENU

AT ONLY \$25 PER PERSON, MONDAY - THURSDAY

FIRST COURSE

Fried Green Tomatoes

Over sweet tomato and basil sauce, layered with goat cheese, aged balsamic drizzle

Italian Sausage

Over sautéed sweet onions, bell peppers, balsamic glaze drizzle

*Classic Caesar Salad**

Baby romaine hearts tossed with Caesar dressing, parmesan and panzanella

*Mixed Green Salad**

Tossed with raisins, Gorgonzola cheese, topped with diced tomatoes, candied walnuts

SECOND COURSE

*Beef Shoulder Filet**

Roasted and finished with cream of cognac mushroom sauce, potato au gratin, seasonal vegetables

*Tuscan Chicken**

Pan-seared chicken breast topped with prosciutto, roasted red pepper cream sauce with whipped potatoes and seasonal vegetables

*Roasted Pork Tenderloin**

Seared and finished with apple chutney and Bordeaux wine sauce. Whipped potatoes and seasonal vegetables

*Pan-Seared Salmon Filet**

Crusted with fresh basil pesto, Romano cheese, over risotto. Finished with Lemon beurre blanc, seasonal vegetables

*Salmon Penne Pasta **

Tossed in lobster cognac cream sauce with mushrooms, green peas

THIRD COURSE

Chef's Surprise Dessert

Seasonal Classics Prix Fixe Menu does not include taxes or gratuity. This menu is not available for contracted groups or private dining. Available Monday – Thursday.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.