

First Course
Soup du Jour

Traditional Caesar salad
homemade croutons, shaved parmesan

Stuffed Mushrooms
crabmeat stuffing, mozzarella cheese, garlic butter sauce

Hot Onion Tart
sautéed bacon and onions with white wine, herbs and heavy cream, served in puff pastry with a savory brown sauce

Entrée
Grilled Chicken and Beet Salad
grilled chicken, crisp romaine, beets, red onion, cucumber, tomatoes, walnuts and feta cheese finished with our champagne dressing

Chicken Francese
tender boneless chicken breast in a buttery lemon wine sauce served with mashed potatoes, sautéed spinach and mixed vegetables

Penne with Shrimp and Scallops
penne pasta, shrimp, scallops and sundried tomatoes served in a pesto cream sauce

Stuffed Filet of Sole
crab meat and scallop stuffed sole served with mashed potatoes, sautéed spinach and mixed vegetables

Glazed Balsamic Salmon
salmon filet served with sautéed spinach and mushrooms, roasted potatoes and mixed vegetables, finished with a balsamic reduction

Bangers & Mash
irish style pork sausages served with creamy mashed potatoes, rich gravy and topped with crispy homemade onion strings

Shepherd's Pie
certified angus ground beef, peas, carrots, celery and onions in a rich gravy, topped with golden mashed potatoes

Dessert
Pumpkin Pie ~Homemade Bread Pudding