



Chef's 3 Course Prix Fixe Menu

please choose one starter, entrée & dessert

Starter

Cream of Tomato Soup vgn/gf

Kale Avo Caesar Salad *or*

Arugula w/ Feta, Pecan +
Blueberries gf

Entrée

Grilled Chicken Skewers *or*

Seared Wild Salmon

served with

Crimini Mushroom-White Wine

Cream, Roasted Garlic,
Rosemary, Honey Carrots,
Rustic Mashed Potatoes
and Gravy

or

White Wine Garlic

Steamed Clams with
Pane di Casale and Butter

Dessert

Vanilla Bean Cheesecake *or*

Flourless Chocolate Torte gf

served with

Raspberry Coulis and Whipped Cream