

Four Course Dinner

Appetizer

Potato Crusted Goat Cheese

With sundried tomatoes, capers and candied nuts

Clams & Mussels

With white beans,herbed tomato and pickled onions

Calamari

Lightly breaded served with marinara sauce

Chicken Pesto Flatbread

with Fontina & smoked Gouda cheese

Salad/ Salad

Organic Green Salad

Baby greens with chopped fruits & feta cheese

Soup of the Day

Always innovative & made with the freshest ingredients daily

Entree

Pan seared Tilapia

Served with wild rice and seasonal vegetables

Chicken Artichoke

With pasta and spinach

Braised pork Osso Bucco

With sweet potato and Brussels sprouts

Pan seared Mahi Mahi

With sundried tomato tapenade & Asparagus

Seafood Risotto

Risotto cooked with fresh clams, mussels, fish, calamari & shrimp

Cheese Ravioli

Homemade pasta with cream and basil sauce

Dessert

Chocolate Mousse Cake

Cheese Cake

Bread Pudding with Caramel Sauce

Entree can be substituted to 8oz Sirloin Steak, Lamb Chop or Seabass
additional \$10.00

with

