

CHOOSE ANY ONE ITEM FROM EACH SECTION

APPETIZERS

RUSTIC RED PEPPER SOUP

RUSTIC ROASTED RED PEPPER WITH A MIX OF HERBS & SPICES, TOPPED WITH FRESH SHAVED PARMESAN CHEESE

FRENCH ONION SOUP

RED, YELLOW AND SWEET VIDALIA ONION BROTH
INFUSED WITH RED WINE. LAYERED WITH
HERBED CROUTONS, MELTED GRUYERE CHEESE
AND CRISPY LEEKS

CAESAR SALAD

CRISP ROMAINE HEARTS TOSSED IN OUR IN-
HOUSE PREPARED CREAMY GARLIC DRESSING,
SEASONED CROUTONS, PANCETTA & FRESH
SHAVED PARMESAN CHEESE

MAIN TEMPTATIONS

CHICKEN PICATTA

HAND CRUSTED CHICKEN BREAST TOPPED WITH
ARTICHOKE HEARTS, SHALLOTS, PIQUANT CAPERS
& WHITE WINE INFUSED BUTTER. SERVED WITH
WHIPPED YUKON POTATOES & CHEF'S CHOICE
VEGETABLES

RASPBERRY CURED ATLANTIC SALMON

CRANBERRY & ALMOND CRUSTED BAKED
SALMON FINISHED WITH MAPLE & CRANBERRY
COMPOUND BUTTER. SERVED WITH HERBED
ROASTED MINI RED POTATOES & CHEF'S CHOICE
VEGETABLES

BACON & LEEK WRAPPED TOP SIRLOIN

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SIRLOIN WITH CREMINI MUSHROOMS & SWEET
PEPPER SAUTÉ, PRESENTED IN A TEMPURA
BATTERED ONION RING CUP & CLASSIC HUNTER
SAUCE. ACCOMPANIED WITH ROASTED WHITE
TRUFFLED FINGERLING POTATOES & CHEF'S
CHOICE VEGETABLES

ROASTED VEGETABLE LINGUINI

MIXTURE OF ROASTED VEGETABLES INCLUDING
ZUCCHINI, PEPPERS, PORTOBELLO MUSHROOMS,
EGGPLANT & RED ONIONS. TOSSED IN A BASIL
PESTO SAUCE WITH A FETA CHEESE FINISH.

CHOOSE ANY ONE OF THE FOLLOWING FOR YOUR PASTA

GRILLED CHICKEN BREAST, SAUTÉED PRAWNS, GRILLED SALMON, SEARED SCALLOPS.

SWEET ENDINGS

CHOCOLATE CHEESECAKE OR VELVET VANILLA CRÈME BRULÉ