



Maker's Mark
BOURBON HOUSE & LOUNGE

APPETIZER COURSE

BAKED PHYLLO DOUGH CHEESE STICKS-

FRESH MOZZARELLA AND GOAT CHEESE BLEND

SERVED WITH A SMOKEY TOMATO MARINARA SAUCE

ENTRÉE COURSE

MAPLE BBQ GLAZED SALMON (OR ARCTIC CHAR) TOPPED WITH CRISPY BACON

SERVED ON A BED OF CILANTRO LIME BROWN RICE, ACCOMPANIED WITH BABY

CARROTS AND A SWEET CORN PUREE

DESSERT COURSE

STRAWBERRY VANILLA BEAN TART

BALSALMIC HOUSE MADE ICE CREAM