



Wednesday, September 25

**First Course**

Choice of one

Soup Au Pistou **V**

Autumn Vegetable Soup

Caesar Salad

Garden Salad with Light Italian Vinaigrette **V**

**Second Course**

Full Course | Entrée Only

**BEEF BOURGIGNONE**

21 | 18

A Traditional French Favorite on A Cool September Night

**MUSTARD CRUSTED CHICKEN**

20 | 17

Fresh Chicken Breast Marinated in a Three Mustard Sauce , Lightly Panko Breaded and Pan Seared.  
Served with Lemon Wedge.

**SEAFOOD STUFFED SHRIMP **V****

28 | 25

5 Seafood Stuffed Shrimp, Baked To Perfection Served with Lemon

**PORTOBELLO MUSHROOM GRUYERE**

18 | 15

Oven Roasted Portobello Mushroom Topped with Warm Spinach Salad with Artichokes, Gruyere Cheese and Boiled Egg

A full course meal includes your choice of soup or salad, two side offerings, dessert and a beverage

**Sides**

Choice of two

Creamy Red Pepper Polenta or Penne Pasta with Sauce

Herb Roasted Beets or Steamed Cauliflower

**Desserts**

Oatmeal Raisin Cookie

Chocolate Fudge Cake with Chocolate Whipped Cream

Sugar Free Peach Pie with Sugar Free Whipped Cream

Fruit Cup

Vanilla, Coffee, Chocolate or Our Specialty Ice Cream of the Week

Frozen Yogurt of the Week

Menu and Price are subject to change

**V** = Vegetarian =Heart Healthy

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your risk of a food borne illness. Inform your server if you or anyone in your party has a food allergy.