



Tuesday, December 3

First Course

Choice of one of the following

Tuscan Bean Soup V ❤️
Cream of Mushroom Soup
Caesar Salad
Raspberry Goat Cheese Salad with Raspberry Vinaigrette

Second Course

Full Course | Entrée Only

Blue Cheese Filet 26 | 23

A 6oz Boneless Grilled Ribeye, Topped with Caramelized Onions and French Roquefort Demi Glace

Apricot Glazed Chicken Thighs 22 | 19

Gently Marinated Chicken Thighs Braised in Apricot Sauce

Baked Arctic Char ❤️ 23 | 20

Fresh Arctic Char, Lightly Marinated with fresh Herbs and Oven Baked

Quinoa Stuffed Peppers V ❤️ 20 | 18

Sweet Bell Pepper Stuffed with Vegetable Herb Quinoa Filling with Tomato Coulis

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

Entrée only selection includes a choice of two side offerings

Sides

Choice of two of the following

Fresh Herb Quinoa ❤️ or Steamed Faro with Red Lentils ❤️

Sautéed Baby Carrots ❤️ or Steamed Cauliflower ❤️

Desserts

Italian Cookie

Oreo Cookie Cheesecake with Fresh Whipped Cream

Sugar Free Chocolate Pudding with SF 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