



Thursday, September 26

First Course

Choice of one

Soup Au Pistou  

Beef and Butternut Squash Soup

Caesar Salad

Spinach, Lentil and Goat Cheese Salad with Lite Zinfandel Vinaigrette

Second Course

Full Course | Entrée Only

FILET OSCAR

A Petit Filet Topped with Lump Crabmeat, Grilled Asparagus and Béarnaise Sauce

30 | 27

CORNISH GAME HEN

Baked Cornish Hen Stuffed with Vegetable Herb Stuffing and Chicken Gravy

22 | 19

LEMON POACHED HADDOCK

North Atlantic Poached Salmon Served with Lemon Wedge

25 | 22

FARO STUFFED PEPPERS

Italian Herb and Vegetable Stuffed Bell Peppers with Faro and Red Peppers Coulis

18 | 15

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

Sides

Choice of two

Corn on the Cob or Steamed Baby Potatoes 

Grilled Eggplant Rounds  or Steamed Garden Peas 

Desserts

Pistachio Biscotti

Lemon Burst Cake with Zested 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

 = 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