



Friday, February 28

### First Course

Choice of one of the following

- Vegetable Barley Soup **V** ❤️
- Chicken Soup with Coconut and Shitake Mushrooms
- Caesar Salad
- Garden Salad ❤️

### Second Course

Full Course | Entrée Only

#### Veal Forestiere

Seared Veal Medallion with Artichoke and Cremini Mushroom Sauce

24 | 21

#### Lemon Chicken Scaloppini

White Meat Chicken Breast Seared and Served with Lemon Wine Sauce

22 | 19

#### Sole Florentine ❤️

Fresh Sole with Stuffed with Sundried Tomato, Spinach and Herbs. Served with Lemon Wedge

24 | 21

#### Vegetable Cannelloni **V** ❤️

Roasted Wild Mushrooms with Garlic Cream Sauce in Fresh Egg Pasta Sheets. Served with a Red Pepper Coulis

20 | 17

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

- Red Pepper Quinoa ❤️ or Lyonnaise Potato
- Grilled Asparagus ❤️ or Steamed Beets ❤️

### Desserts

- White Chocolate Chip Cookie
- Raspberry Inside Out Cake with Berry Sauce and Whipped Cream
- Sugar Free Angel Cake with Berry Sauce and Sugar Free Whipped Cream
- Fruit Cup ❤️
- Vanilla, Coffee, Chocolate or Our Specialty Ice Cream of the Week
- Seasonal Sorbet

Menu and Price are subject to change

**V** = Vegetarian ❤️ = Heart Health 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