



Friday, December 6

First Course

Choice of one of the following

Tuscan Bean Soup V ♥

Lemony Chicken with Dill Soup

Caesar Salad

Baby Mixed Green Salad with Red Peppers, Red Onion, Black Olive, Artichokes, Feta cheese and Lite

Italian Vinaigrette ♥

Second Course

Full Course | Entrée Only

Surf and Turf

28 | 25

A 5oz Petit Filet, crab Encrusted and Served with Port Wine Demi

Chicken Cacciatore

22 | 19

Fresh Skin On Boneless Chicken Thighs Braised with Vegetables, Herbs and Capers

Tuscan Flounder ♥

25 | 22

Fresh Flounder Gently Marinated and Stuffed with Spinach, Sun-Dried Tomato, Artichoke Hearts Fresh Herbs.
Served with Roasted Red Pepper Coulis and Lemon

Wintertime Pot Roast V ♥

20 | 17

A Vegetarian Take on a Classic Dish with Parsnips, Carrot, butternut squash, Sweet Potato Brussels Sprouts

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 Bliss Smashed Potato ♥ or Vegetable Faro Pilaf ♥

Herb Roasted Summer Squash ♥ or Steamed Parsnips ♥

Desserts

Chocolate Walnut Cookie

Chocolate Trifle Cake with Chocolate Drizzle

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