



Tuesday, May 21

### **First Course**

Choice of one of the following

- Hearty Vegetable Soup **V**
- Apple Squash with Sage Soup
- Caesar Salad
- Chopped Salad with Balsamic Vinaigrette

### **Second Course**

Full Course | Entrée Only

<b>BRAISED BEEF with SHALLOT and MUSHROOM</b>	22   19
An Absolutely Delectable Dish Braised in Red Wine, Pearl Onions, Shallot and Mushrooms	
<b>CAMEMBERT CHICKEN</b>	22   19
Chicken Breasts Topped with Avocado and Camembert Cheese Sauce	
<b>SPRING BAKED HALIBUT</b>	28   25
Fresh Cold Water Halibut Simply Marinated, Baked and Topped with Mandarin Orange Slaw	
<b>STUFFED SWEET POTATO <b>V</b></b>	18   15
Tasty Sweet with Curried Chickpea and Mushroom Filling	

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
- Oven Roasted Potato or Herbed Rice
- Sautéed Mixed Vegetables or Steamed Peas

### **Desserts**

- Chocolate Pistachio Cookie
- Banana Caramel Cake with Whipped Cream
- Sugar Free Fruit Trifle with 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

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