






Thursday, December 5th

First Course

Choice of one of the following

Tuscan Bean Soup  

Italian White Bean and Vegetable Soup 

Caesar Salad

Roquefort, Pear, Avocado, Green Onion salad with Pecan Vinaigrette 

Second Course

Full Course | Entrée Only

BBQ SIRLION TIPS

24 | 21

6 Tender and Juicy Sirloin Steak Tips Tossed in Honey Barbeque Sauce

CHICKEN MARSALA

22 | 19

Fresh Chicken Breast Lightly Floured, Pan Seared and Finished with Marsala Sauce

SEAFOOD STUFFED SOLE

27 | 24

Fresh Baked Seafood Stuffed Sole Topped with Lemon Beurre Blanc

RAINBOW VEGETARIAN PAD THAI

20 | 17

Vegetarian Pad Thai with Red Pepper, Zucchini, Onion, Carrots, Peanuts and Basil



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

Sweet Potato Puree  or Yukon Mashed Potato 

Lemon Tossed Green beans  or Steamed Beets 

Desserts

Brookie

Strawberry Rhubarb Pie with Small Scoop Vanilla Ice 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  = 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