

3 COURSE DINNER

\$32.95 PER PERSON

SOUP OR SALAD - CHOICE OF ONE

TOMATO BISQUE

FRESH ROMA TOMATOES IN A LIGHT CREAM
WITH FRESH BASIL AND GRATED ASIAGO CHEESE

OR

HOUSE SALAD

FRESH CUT MIXED GREENS, CHERRY TOMATOES,
SEEDLESS CUCUMBER, AND RED ONIONS
WITH CHOICE OF DRESSING

ENTRÉE- CHOICE OF ONE

ALL SERVED WITH YUKON GOLD MASHED POTATO AND ROASTED HOUSE VEGETABLES

PRIME RIB

SLOW-COOKED CHOICE RIBEYE PAN-SEARED TO ORDER, WITH HOUSE AU JUS AND HORSE RADISH CREAM

CHICKEN BREAST

CITRUS-MARINATED ORGANIC CHICKEN BREAST GRILLED, WITH BELL PEPPER CREAM SAUCE

BAKED COD

FRESH ICELANDIC COD FILLET HERB-CRUSTED AND OVEN-BAKED, WITH CHIVE AND CITRUS BUTTER SAUCE

DESSERT

CHEF'S CHOICE HOUSEMADE CHEESECAKE

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS