

\$50 MENU (DINNER ONLY)



APPETIZER

ARTICHOKE HEART BEIGNETS

Creamy boursin style cheese rolled in mixture of bread crumb served with basil aioli.

SALAD

KALE SALAD

Dried cranberries, walnut, goat cheese in mustard-lemon dressing.

CAESAR SALAD

Romaine lettuce, croutons, Parmigiana Reggiano cheese in homemade Caesar dressing.

ENTRÉE

STUFFED CHICKEN BREAST

Stuffed with mushrooms, spinach and mozzarella cheese in sun dried tomato white wine sauce, mashed potato & vegetables.

GRILLED SALMON

Served with roasted red potato mashed, and sauteed spinach, topped with lemon garlic aioli.

GNOCCHI GORGONZOLA

Traditional tender potato dumplings in gorgonzola cream sauce topped with Panko, Parmigiana.

HANGER STEAK

Topped with rosemary peppercorn demi glaze, served with roasted red potatoes and sauteed vegetables.

DESSERT

RASPBERRY PANNA COTTA

Classic panna cotta cream topped with raspberry coulis.