



Prix Fixe Menu \$50

STARTER SELECTIONS

Roasted Wild Mushroom Bisque

***Greek Salad**

Red onions, tomatoes, pepperoncini, olives, feta & balsamic vinaigrette

ENTRÉE SELECTIONS

Beef Bourguignon

Tender beef served with mashed potatoes and chef's vegetable

***Asparagus Risotto**

*Roasted asparagus, spinach, risotto, garlic, shallots, vegetable stock,
Romano & cream*

***Mahi Mahi with Dragon Fruit Salsa**

Served with Israeli couscous and chef's vegetable

***Chicken Cordon Bleu**

*Chicken stuffed with ham and Swiss, served with Mornay sauce,
mashed potatoes and chef's vegetable*

DESSERT SELECTIONS

Peppermint Cheesecake

Italian Lemon Cake

***Gluten Free**



Appetizer Add-On

Charcuterie & Cheese

Daily selection of cheeses, sliced dry-cured meats, crostini, fruit & olives

\$15

Caprese Flatbread

Roasted red tomatoes, fresh mozzarella, grated Parmesan & topped with basil

\$16

Warm Herbed Olives

Warm olives with feta cheese & grilled baguette bread

\$14

Coconut Shrimp

Served with a sweet orange sauce

\$16

Pacific Crab Cakes

Pan seared lump crab cakes, wild greens, trio of Asian sauces

\$16