



FIRST COURSE

WEDGE SALAD

A wedge of crisp iceberg lettuce topped with Roma tomatoes, red onion, bacon, bleu cheese crumbles and creamy bleu cheese dressing

OR

CALAMARI

Lightly battered calamari and hot Italian cherry peppers fried crisp, tossed with garlic butter and served with marinara sauce

SECOND COURSE

CHICKEN BALSAMICA

Boneless chicken breast pan seared with portobello mushrooms and roasted red peppers in a light balsamic wine sauce. Served with garlic mashed potatoes and the fresh vegetable of the day

OR

GRILLED STEAK TIPS

12oz of tender beef tips marinated in our signature Guinness® marinade and grilled to order. Served over caramelized onions with Guinness® gravy, garlic mashed potatoes and the fresh vegetable of the day

OR

ATLANTIC SALMON

Fresh hand-cut filet of Atlantic salmon grilled and drizzled with our original Chef's own honey dill glaze. Served with rice pilaf and steamed broccoli

THIRD COURSE

DESSERT SLIDERS

Four mini ice cream sandwiches on fresh baked chocolate chip cookies with chocolate sauce for dipping.

OR

APPLE CRISP

Fresh apples with brown sugar and cinnamon baked under a crunchy sugar cookie crust. Served piping hot and topped with caramel and French Vanilla ice cream.

WINE PAIRINGS

BERINGER THIRD CENTURY CHARDONNAY

OR

CUYUMA SANTA MARIA PINOT NOIR