



Limited Menu

~ \$30 Per Person ~

First Course Choice of One

- ☞ Cup of French Onion Soup
- ☞ Apple Pecan Salad - Fresh spring mix with sliced apple, candied pecans, dried cranberries and goat cheese, drizzled with creamy lemon vinaigrette.

Second Course Choice of One

- ☞ Spinach and pancetta stuffed airline chicken breast served with garlic mash and sautéed fresh green beans finished with a lemon garlic sauce.
- ☞ 12oz Hand-cut Angus Certified New York Strip served at the temperature of your choice, topped with smoked mushrooms and red cabernet demi-glace. Served with roasted beets, golden beets, rutabaga and Yukon gold mashed potatoes.
- ☞ Grilled salmon with Saffron basmati rice, braised Swiss chard, topped with herb compound butter.

Third Course

- ☞ New York style cheesecake topped with orange curd and cranberry glaze.



Limited Menu

~ \$40 Per Person ~

First Course Choice of One

- ☞ Cup of French Onion Soup
- ☞ Autumn chopped salad - chopped romaine with sliced apple, crispy bacon, cranberries, candied pecans, and goat cheese drizzled with poppy seed dressing.
- ☞ Three 2oz smoked salmon cakes with capers and lemon aioli.
- ☞ Three bacon wrapped scallops served with lemon rocket blend.

Second Course Choice of One

- ☞ Deconstructed beef wellington - filet mignon, served with mash, baby carrots, mushroom duxelle, whisky demi-glace, and a puff pastry lattice garnished with crispy prosciutto.
- ☞ Lobster Thermidor served with a butter and fresh herb fingerling potatoes, and grilled asparagus.
- ☞ Cornish game hen stuffed with cranberry apple cornbread stuffing, served with butter and herb fingerling potatoes and green beans.

Third Course Choice of One

- ☞ New York style cheesecake with pecan praline.
- ☞ Blueberry white chocolate bomb.