

Dinner - \$33

First Course

House Salad- Mixed Greens, Burgundy vinaigrette, toasted almonds, blue cheese dried cranberries

Crab Bisque- Lump Crab

Caesar Salad- Romaine Hearts, shaved Parmesan, croutons

Second Course

6oz Filet Mignon- Garlic Mash Potatoes, Grilled Asparagus, Veal Demi Glaze

Artichoke and Sundried Tomato Stuffed Chicken- Tomato Basil Risotto, and Sauted Spinach, Herb Beurre Blanc

Seared Scallops- Roasted Corn Risotto, Grilled Asparagus, Bacon Shallot Jam

Third Course

Chocolate Tiramisu

White Chocolate Cheesecake

Traditional Creme Brulee