



Three Course Tasting Menu

1st Course

Pasta Du Jour

A Sumptuous Creation Prepared Daily by our Chef

Chop Salad

Iceberg Lettuce, Select Greens, Red Onions, Mushrooms, Calamata Olives, Bacon, Eggs, Tomatoes, Blue Cheese tossed in a White Balsamic Dressing

Soup Du Jour

A Seasonal Soup Prepared Daily by our Chef

Folonari Pinot Grigio, Italy 2008

Delicato Family Vineyards Merlot, California 2007



2nd Course

Hereford Tenderloin*

Served with your Choice of Baked Potato, Hollywood Mashed, Sea Salted Shoestring Fries

San Francisco Style Cioppino

Halibut Fillet, Shrimp, Crab Meat, Little Neck Clams, Mussels, Roasted Tomatoes, Garlic Crostini

Bell & Evans Free Range Chicken Poulet Au Pain

With House Made Rosemary Bread, Olive Oil Glazed Baby Vegetables and Jus Lie

Los Vascos Cabernet Sauvignon, Chile 2006

Clos Du Bois Chardonnay, California 2008



3rd Course

Vanilla Bean Cheesecake

Strawberry Compote, Port Wine Reduction

Frozen Espresso Parfait

Frangelico Liquid Center, Caramel Sauce

Crème Brulee

Passion Fruit Flavored Custard, Vanilla Madeleine

Four Springs Dry Riesling, Pennsylvania 2008

Four Springs Sweet Crossings, Pennsylvania 2008



\$29.95

Wine pairings additional \$15

Excluding tax and gratuity



Enhancements

\$6

Asparagus

Maple Whipped Sweet Potatoes

Sautéed Spinach

Brandied Mushrooms

Final Cut Vidalia Onion Rings

Fresh Haricots Vert with Prosciutto & Parmesan

Baked Macaroni & Cheese with Crab Meat

