

3 Courses \$30/person
(tax, gratuity not included / please no coupons or discounts)

FIRST COURSE

British Tomato Soup / Mini Brie Crouton
French Onion Soup (+2)
Tossed Garden Salad
Chicken Satay with Thai Peanut Sauce
Greek Stuffed Mushroom Caps
Poke Bowl (+4)

SECOND COURSE

Autumn Chicken
Apples, Cheddar Cheese, Bacon & Our Black Pepper Cider Sauce

Shrimp Scampi
Shrimp & Mushrooms Sauteed in a Lemon Garlic Butter over Jasmine Rice

Rib Eye Steak
14 oz Bone-In Rib Eye / Wild Mushroom Demi Glace
Add Shrimp Scampi (+6)

House Made Cavatelli
Impossible Meatballs / Raw Tomato Basil Sauce

Thai Sour Yellow Shrimp Curry
Coconut Cream/ Cellophane Rice Noodles

THIRD COURSE

New Orleans Bread Pudding / Caramel Whiskey Sauce / Vanilla Ice Cream
Creme Brulee
Olive Oil Poppy Seed Cake/ Orange Sorbet/Strawberry Compote

(Menu items subject to change)

