

RESTAURANT

April 7th - 12th

WEEK

Three course menu for \$35 per person

Select (1) Starter, (1) Entrée and (1) Dessert from the menu below.

STARTER

Soup Du Jour

Portobello Napoleon Tower

Grilled vegetable medley of Portobello mushroom, eggplant, zucchini, squash, spinach, roasted red peppers with balsamic drizzle

Spring Salad

Field greens, mixed berries, pine nuts, citrus balsamic dressing

ENTRÉE

Twin Filet Au Poivre

Peppercorn crusted twin filet mignon medallions, peppercorn and brandy-laced Dijon cream sauce, fresh steamed broccoli

Shrimp & Scallops Fra Diavolo

Sautéed shrimp and scallops in a spicy tomato sauce over linguini

Chicken Oscar

Sautéed breaded chicken breast, topped with asparagus spears, crab meat and hollandaise sauce

Vegetarian Casserole

Layers of breaded zucchini, eggplant, plum tomatoes and fresh mozzarella

Flounder Francaise

Pan fried in a Parmigiano egg batter with diced tomato, Lyonnaise potatoes and vegetable medley, in a lemon white wine sauce

DESSERT

Crème Brûlée

Rich custard glazed with a decadent layer of caramelized sugar