



\$30 FOR 3 COURSES

SOUP OF THE DAY

HOUSE SALAD, TOSSED MESCLUN, HONEY DIJON VINAIGRETTE

CAESAR SALAD, LEMON GARLIC DRESSING, HERBED CROUTONS,
PARMESAN PETALS

PECAN CRUSTED CHICKEN, GOAT CHEESE STUFFED, MAPLE
BEURRE BLANC, MASHED POTATO, FRESH SEASONAL VEGETABLES

PAN SEARED ATLANTIC SALMON, MUSHROOM CREAM SAUCE,
JASMINE RICE, FRESH SEASONAL VEGETABLES

VEAL PARMIGIANA, MARINARA, ASIAGO, PENNE ALFREDO,
PARMIGAINO REGGIANO

DAILY DESSERT