

Oven Roasted Tomato Bisque
Cambozola Croustini Touched with Cream, Basil Oil

~ or ~

Caesar Salad
Hearts of Romaine Lettuce, Smoked Bacon, Grana Padano Cheese
With an Anchovy Garlic Dressing

Choice of Entrée

Grilled Hand Carved Certified Angus Filet Mignon
Served with Wild Mushroom Sauce Drizzled with Truffle Oil
Horseradish Mashed Potato

~ or ~

Peppered Grilled Ahí Tuna
Champagne Shrimp Risotto, Tomato Jalapeño Salsa

~ or ~

Grilled Australian Rack of Lamb
Rosemary Dijon Mustard, Red Wine Demi Glaze
Horseradish Mashed Potato

Your Selection will be complimented by
Locally Grown Farm Vegetables Served Family Style

Desserts

Chocolate Mousse
White Chocolate Sauce, Fresh Raspberry Coulis, Chantilly Cream

~ or ~

Classic Italian Tiramisu
Layers of Kahlua Coffee Flavoured Lady Fingers with Mascarpone Cheese

All Our Sauces are House Made with Natural Ingredients
Prices Subject to Change