

THREE COURSE PRIX FIXE MENU

\$14.95

AVAILABLE AFTER 5PM SUNDAY, MONDAY, TUESDAY

coupons and discounts are not valid on prix fixe menu

Starter

Stuffed Prawn

large bacon wrapped prawn stuffed with crab and served with a lemon beurre blanc

Hummus

wedges of grilled pita bread with hummus and tzatziki

Crab Cake

with a roasted corn relish beurre blanc

Butternut Squash Bisque

oven roasted butternut squash and root vegetables

Soup du Jour

a hand crafted soup prepared daily

Garden Salad

field greens, carrots, cucumbers, onions, and tomatoes

Misto Salad

baby greens, dried cherries, gorgonzola cheese, candied walnuts, with orange cognac vinaigrette*

Caesar Salad

crisp organic romaine hearts tossed in our caesar dressing*

- caesar dressing and cognac vinaigrette contain raw eggs

Entrée

Meatloaf

smothered in rich gravy made from our homemade demi-glace and bits of apple smoked bacon

Chicken Alfredo Fettuccine

fettuccine pasta and grilled chicken tossed in our rich creamy, garlic, parmesan sauce

Tuscan Chicken

chicken sautéed with artichokes, red pepper, tomatoes, spinach, zucchini, and squash, in a roasted garlic white wine sauce

Chicken Piccata

capers, lemon, butter, white wine sauce

Dessert

Cheese Cake

New York style cheese cake served with raspberry sauce and whipped cream

Carrot Cake

moist carrot cake with cream cheese icing served with strawberries and cream

Bread pudding

baked in a rich vanilla custard, with apples, raisons, and chocolate - topped with Grand Marnier cream anglaise

Chocolate cake

rich moist chocolate cake topped with white chocolate and chocolate sauce served with whipped cream and strawberries