



First Course

House Salad

Lettuce, Cheddar Cheese, Hard-boiled egg, Tomatoes, Croutons and Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan cheese, Croutons and Caesar Salad Dressing

Second course

Manhattan Fillet with Pan Bordelaise Sauce

Seasoned NY Strip steaks with a red wine, shallot sauce. Served with Brown Rice, Steamed Broccoli and Homemade Rolls.

Creamy Tuscan Chicken Pasta

Grilled Chicken, Alfredo Sauce, Spinach, Sun-dried Tomatoes served over Penne Pasta. Served with Garlic Bread.

Lemon Herb Salmon Fillet

Baked Salmon topped with lemon, parsley, garlic & dill. Served with Wild Rice, Roasted Asparagus and Homemade Rolls.

Third course

Best Cheesecake Ever (Regular or Chocolate)

Velvety smooth cheesecake. Perfect pairing with fruit topping (optional).

Chocolate Mocha Cake

Decadent Mocha Chocolate cake topped with whipped cream or powdered sugar (optional).

Drinks

Lemonade

Wine (Additional \$30)

Coffee

Tea

Dinner Menu

\$45 per person

Select one dish from each course