



Menu – December 18 and 20

House Salad

Mixed Greens, cherry tomatoes, English cucumber, croutons, choice of dressing

Entrée choice of:

Macadamia Nut Salmon

Fresh Salmon encrusted in macadamia nuts, pan seared atop Rice Pilaf with Buerre Blanc, served with sautéed vegetables

Pork Tenderloin

Tenderloin of Pork wrapped in apple wood smoked bacon, pan seared, finished with Apple Maple Chutney

Herb Encrusted Asiago Chicken

Breast of Chicken stuffed with chef's special herb stuffing, pan fried, finished with basil citrus fruit salsa, topped with a port wine reduction

Chef's choice of dessert

One beverage

Well cocktail, Glass of house wine, coffee, iced tea or soda.

*Gratuity included