

APPETIZERS

Crab and Artichoke Dip | \$8⁵⁰

Lump crab and artichokes in a creamy cheese sauce and served with pita chips.

Roasted Tomato Bruschetta | \$7⁵⁰

Slow roasted Roma tomatoes, fresh mozzarella, basil and grilled baguette.

Wrapped Asparagus | \$7⁵⁰

Grilled asparagus wrapped in provolone cheese and prosciutto ham and finished with balsamic syrup.

Queso Dip | \$7⁵⁰

Our house made Queso dip served with fresh corn chips.

DINNER

All entrées are included in your ticket price and are served with fresh garden salad, dinner roll, yukon gold mashed potatoes, and fresh vegetable du jour.

Roasted Pork Loin

Slow roasted pork loin seasoned with rosemary and topped with a cider jus and roasted apples.

Slow Roasted Prime Rib

Served medium rare with Au Jus.

Jumbo Cheese Ravioli

Cheese filled ravioli. Topped with parmesan cheese sauce, diced tomato and fresh basil.
Served with a breadstick. - V

Mediterranean Chicken

Pan seared airline chicken breast, tomatoes, capers, olives, wild mushrooms and herbs.

Baked Tilapia

herb encrusted Tilapia baked and finished with sundried tomato butter sauce.

DESSERT

Warm Apple Crisp | \$7

Warm apple crisp served with a scoop of French vanilla ice cream and whipped cream.

Chocolate Bundt Cake | \$7

Buttery chocolate cake with chocolate sauce, whipped cream and a strawberry.

Cheesecake Brulee | \$8

A slice of Brulee flavored cheesecake, caramel sauce, whipped cream and a strawberry.

Chocolate Torte | \$7

Rich chocolate torte with whipped cream. - GF

GF - Gluten Free
V - Vegetarian