



Dinner Menu

Please note that this is only a sample menu. Items are subject to change based on seasonal availability. Customized menus are available upon request.

Appetizer:

Choice of:

Soup of the Day

Poached Pear Salad

Mixed Greens, Caramelized Walnuts, Dried Cranberries, Poached Pears, Crumbled Goat Cheese with a Champagne Vinaigrette

Crispy Brussels Sprouts

With Applewood Smoked Bacon and a Balsamic Reduction

Entrée

Choice of:

Roasted Spring Chicken Breast

Organic Chicken Breast with a Lemon, Honey & Tarragon Sauce

Pork Ribeye

Topped with an Irish Rasher of Bacon, Caramelized Pearl Onions in a Red Wine Mushroom Sauce

Fish n Chips

Beer Battered Haddock, Hand Cut French Fries and Homemade Tartar Sauce