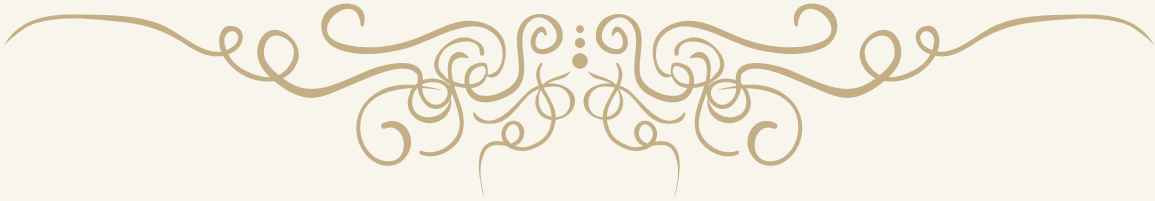




menu



salad course

mixed green garden salad with roma tomatoes, cucumber, shredded carrots, fresh chickpeas served with a house-made peppercorn ranch or balsamic vinaigrette

choice of main course

filet mignon

prepared with garlic mashed potatoes and farm fresh green beans

oven-roasted airline chicken breast

thyme au jus, roasted red pepper mashed potatoes, and farm fresh green beans

roasted vegetables

on a polenta cake, served over house-made marinara, with a balsamic drizzle.

*dairy-free & gluten-free

dessert

specialty assortment of petite fours and dessert bars