

Dinner for Two \$34.95

Appetizers

Choose one to share.

Calamari

Lightly breaded and fried with spicy marinara and dill remoulade.

Santa Fe Chicken Egg Rolls

Grilled chicken breast marinated in lime and herbs, caramelized onions, corn and cilantro. Served with fresh salsa and sour cream.

Hummus

Served with garlic parmesan bread.

Spinach Artichoke Dip

Topped with fresh Parmesan. Served with tortilla chips and Italian bread.

Entrées

Choose two Entrées.

All entrées come with a side salad or a side caesar salad.

Prime 6oz Top Sirloin

A juicy six ounce steak brushed with our steak butter and grilled to your specifications. Served with Yukon Gold mashed potatoes.

Butternut Squash Ravioli

Fresh pasta stuffed with sweet butternut squash, tossed with diced chicken, andouille sausage, sun dried tomatoes, fresh basil and garlic cream sauce.

Garlic Crusted Pork Tenderloin

Melted spinach and red wine demi glaze. Served with yukon gold mashed potatoes and grilled asparagus.

Parmesan Crusted Cod

Fresh cod seared with sea salts, fresh herbs, and parmesan cheese. Topped with wild mushroom cream sauce and white truffle oil with asparagus and bok choy. Served over yukon gold mashed potatoes

Dessert

Dessert Trio

A taste of all our desserts. Cheesecake, chocolate decadence, and crème brulee.