

FALL DINNER MENU

Offered from September 1st to October 31st

Bread Display (V)

Assorted Rolls | Artisan Breads and Breadsticks |
Whipped Butter | Herbed Olive Oil

Mixed Garden Greens (Ve)

Crisp Greens | English Cucumbers | Cherry Tomatoes | Sweet Bell Peppers |
Craisins | Balsamic Vinaigrette

Mixed Cranberry Quinoa Salad (Ve) (GF)

Quinoa | Dried Cranberries | Raisins | Toasted Pumpkin Seeds

Chef's Daily Special

Our Culinary team will create a daily feature, either a Salad or Appetizer

Vegetarian Ratatouille (Ve) (GF)

Green Zucchini | Yellow Zucchini | Japanese Eggplant | Tomatoes |
Roasted Red Pepper Sauce

Roasted Chicken Marsala

Chicken Breast | Mushrooms | Garlic | Marsala | Fresh Herbs

Roast Beef (GF)

28 Day aged AAA Roast Beef | Grainy Mustards | Horseradish

Roasted Potatoes and Vegetables (Ve) (GF)

Mini Roasted Potatoes and Seasonal Vegetables |
Herbed Olive Oil | Rosemary

Sweet Endings

Selection of Individual Desserts | Coffee and Tea

(V) Vegetarian | (Ve) Vegan | (GF) Gluten Free