

\$30 PRICE FIXED MENU

CHOOSE 1 FROM EACH COURSE

APPETIZERS

**HONEY GLAZED
CHICKEN THIGHS**

served with Asian slaw, almonds
and honey aioli

SHRIMP BISQUE

served with toast

**TOMATO AND
OLIVE CROSTINI**

buttered toasted baguette,
topped with a tomato and olive salad

ENTRÉES

**BLACKENED
SALMON**

pan seared salmon served on top of
a fresh vegetable succotash with a
buerre blanc and basil oil

**CHICKEN &
PANCETTA RISSOTO**

grilled chicken served on top of
pancetta and tarragon rissoto

STEAK FRITES

grilled filet, truffle parmesan fries,
arugula and tomato salad

DESSERTS

**CARAMEL
LATTE BARS**

graham cracker crust,
whipped coffee cream

BREAD PUDDING

strawberries, crème anglaise

PECAN BROWNIE

triple chocolate candied pecan
brownie, whipped cream