

Plated Course Menu

(In House Plated Options, all prices are per person based)

\$28 Menu

(appetizer)

House Salad

Spring mix, tomato, cheddar

(entree)

Brick Chicken

Rotisserie Chicken with Seasonal starch and Vegetable

(dessert)

Creme Brulee

Seasonal Fruit

\$36 Menu

(appetizer)

House Salad

Spring Mix, tomato, cheddar

Choice of Entree

Roasted Pork Loin

Seasonal starch and Vegetable

Or

Salmon

Seasonal starch and Vegetable

(Dessert)

Creme Brulee

Seasonal Fruit

\$55 Menu

Choice of appetizer

Soup Du Jour

Bisque

Or

House Salad

Spring mix, tomato, cheddar

Choice of Entree

Brick Chicken

Rotisserie Chicken with Seasonal starch and Vegetable

Or

Roasted Pork Loin

Seasonal starch and Vegetable

Or

Salmon

Seasonal starch and Vegetable

(Dessert)

Creme Brulee

\$75 Menu

**Sit down with our executive chef to
create a personalized menu**

Add-ons

(This price will be in addition to the menu you choose)

Ribeye

\$15 per person

Pork Tenderloin

\$25 per person

