

# MENU

Entrees

## CHICKEN MARSALA

Grilled chicken breast with a mushroom & marsala wine sauce

**\$18.00**

## LEMON CAPER CHICKEN

Grilled chicken breast, braised in lemon caper wine sauce

**\$18.00**

## CHICKEN VESUVIO

Chicken breast marinated with fresh herbs in a light roasted garlic cream sauce

**\$18.00**

## HONEY SESAME CHICKEN

Glazed chicken thighs with honey, sesame oil, and chili paste

**\$18.00**

Included

## CHOICE OF SIDES

Roasted, Whipped, or Steamed Potatoes

Rice Pilaf

Chef's Seasonal Vegetable Medley

Garden or House Salad

Bread and Butter

## CHOICE OF DESSERTS

Cookies

Lemon Bars

Brownie Bites

## CHOICE OF BEVERAGES

Lemonade

Iced Tea

Entrees

## BEEF BOURGUIGNON

Braised boneless beef short ribs in red wine, tomato, & beef broth with rosemary, thyme, & shallots

**\$19.00**

## KOREAN BBQ BEEF

Marinated & seared flank steak in sesame, brown sugar, & chili glaze, tossed with bell peppers & spinach

**\$19.00**

## FARFALLE PASTA ( V )

With asparagus in lemon thyme cream sauce.

**\$17.00**

## FRESH BASIL PASTA (V)

With zucchini ribbons, cherry tomatoes, & parmesan tossed in

olive oil

**\$17.00**