

*Salad Pick 2*

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**KALE SALAD**

Chiffonade & tossed with dried cranberries, red onion, extra virgin olive oil, toasted walnuts and shaved pecorino

**MIXED GREEN SALAD WITH APPLE**

Rocket Arugula, with cucumbers, carrots, Italian parsley, slice apples, beets and goat cheese tossed with Bragg's cider vinaigrette

**WEDGE SALAD WITH ICEBERG & ROMAINE**

with crumbled stilton, cherry tomatoes, chopped fresh bacon bits, cucumbers, scallions and blue cheese dressing

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*Pick 2 veggie dishes*

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**CORN ON THE COB**

Local corn slow cooked in milk and butter

**BEANS AND SHROOMS**

Grilled Portabello's slice and tossed fresh String beans in garlic

**ASPARAGUS WITH SHAVED PARM**

Oven roasted Asparagus topped with shaved parmesan

**OVEN ROASTED TOMATO & SPINACH**

slow roasted plum tomatoes served with garlic and sautéed baby fresh spinach

**BUTTERMILK HORSERADISH MASH**

Yukon gold mashed potatoes with scallions

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*Entrée Pick 2*

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**CLASSIC MAC & CHEESE**

Rotini pasta in a cheese bechamel topped with panko crust and baked

**CHICKEN PAYARD**

Chicken breast pounded thin, marinated in fresh herbs, garlic and olive oil grilled and served with lemon scented arugula and fresh tomatoes

**GRILLED MARINATED SKIRT STEAK**

marinated with maple, soy, balsamic and bone sucking bbq sauce Crispy outside rare to med rare inside. Served sliced on a platter

**MISO CRUSTED ORGANIC SALMON**

served with fresh sautéed spinach

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*Dessert Pick 1*

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**LAVA CAKE WITH VANILLA ICE CREAM**

**OREO CHEESECAKE**

Classic holy Moses cheesecake

**STRAWBERRY SHORTCAKES**

Local East End Strawberries with short cakes, fresh cream and mint

**WARM VIETNAMESE CINNAMON CIDER DONUTS WITH VANILLA ICE CREAM**

**APPLE CINNAMON CRANBERRY STREUDEL**

freshly made before dinner

**BLUEBERRY CRUMBLE**

Blueberry Crumble pie with fresh whip cream