
Pick 2 Salads

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

Pick 2 Veggie dishes

SLOW COOKED BRUSSEL SPROUTS WITH PANCETTA AND GARLIC

Brussel sprouts slow stirred & cooked in a rondeau with garlic and pancetta

GRILLED VEG

Zucchini, peppers, scallions, red onion, button mushrooms, cauliflower-market avail
* marinated in balsamic

WOOD ROASTED ASPARAGUS WITH WILD MUSHROOMS

veggies roasted on a cedar plank

KALE & SPINACH

sautéed with garlic string beans and olive oil

Pick 2 Entrée's

HERB FREE RANGE ROASTED CHICKEN

Southampton Noyac farm fresh white chicken with garlic thyme, rosemary pesto with lemon oven roasted

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

GRILLED MISO SALMON

A whole side of Atlantic Salmon rubbed with miso and a drop of cider vinegar baked to pink in the center on a cedar plank

CLASSIC MAC & CHEESE

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

Pick 1 Dessert

WARM FARM FRESH CIDER DONUTS

dipped in Vietnamese cinnamon & served with vanilla ice cream

APPLE CINNAMON CRANBERRY STREUDEL

freshly made before dinner

EXTRA LARGE DIPPED STRAWBERRIES

dark and white chocolate with mint

FLOURLESS CHOCOLATE CAKE

Flourless Chocolate cake topped with fresh raspberries and sugar dust

BANANAS FOSTER

Sliced bananas over dulce de leche ice cream, with walnuts, fresh cream and caramel sauce

OREO CHEESECAKE

Classic holy Moses cheesecake

