



September 29—October 8



DINNER PRIX FIXE

\$29.77 PER PERSON

APPETIZER COURSE

Garden Salad

Your baby greens topped with fresh seasonal vegetables tossed in house balsamic. –GF

Caesar Salad

Crisp chopped romaine, topped with house made French Baguette Croutons, & shaved parmesan. –GF

Warm Capri Stack

Sliced vine ripe tomatoes, with grilled squash, layered with fresh mozzarella, lightly warmed & finished with a basil pesto & a balsamic reduction. –GF

Cup of Soup

Seafood Chowder-GF

Chicken and Rice-GF

Chili-GF

ENTRÉE COURSE

Harvest Stuffed Chicken

All natural skin on chicken breast, stuffed with a traditional vegetable stuffing, & served with sweet potato mashed. Topped with an herbed sausage gravy.

Not Your Moms Meatloaf

Chefs take on this classic dish, layered with a creamy shaved red bliss & sweet potatoes au gratin, herbed ground meats, & fresh mozzarella. Topped with crisp apple bacon & baked to a bubbling perfection.

Pesto Baked Cod

Pesto encrusted baked Cod fillet, served over roasted corn, stewed Garbanzo bean & squash succotash. –GF

Baked Chicken Mozzarella

All natural pan-seared chicken breast, crumbled Italian sausage, roasted red peppers, & artichoke hearts tossed with rigatoni in a smooth pink sauce baked with fresh mozzarella.

Steak Tips & Florentine Risotto*

A generous portion of steak tips, served with slow simmered arbio rice. Finished with wilted spinach, gorgonzola cheese, & drizzled with a sweet port reduction. –GF

DESSERT COURSE

Chocolate Hazelnut Mousse Topped w/ Whipped Cream, Fresh Berries & Roasted Hazelnuts-GF

OR

Homemade Warm Apple Crisp, Topped w/ Vanilla Ice Cream

OR

Caramel Apple Martini (21+)

Not Valid With Any Other Special Offers (Sweet Deals, or Restaurant.com), Split Plates Not Available, No Substitutions, & Excludes Saturdays