

Join Us on Monday Nights!

CHEF'S CHOICE TWO-COURSE DINNERS

Choose one from each course

FIRST COURSE

Signature Creamy Sundried Tomato Soup – cup

Soup of the Day – cup

Organic Baby Greens
cilantro-caper vinaigrette

SECOND COURSE

GF **Gluten-Free Penne**

basil pesto, light cream sauce, grilled chicken breast, parm

GF **Pasta-less Vegetarian Lasagna**

layers of parmesan, goat cheese, eggplant, zucchini, yellow squash,
carrots, red bell pepper and spinach,
topped with fresh tomato sauce

Prime Sirloin Coulotte Steak

demi beurre blanc, mac 'n cheese with penne, smoked gouda,
red bell, cremini mushrooms, spinach, julienned sun dried tomatoes,
chardonnay cream sauce

GF **Fresh Atlantic Salmon Filet** (6 oz)

peppered mustard glaze, quinoa with vegetables

Mary's Natural Half Chicken

marinated with preserved lemons, garlic and rosemary, beurre blanc,
green bean/pancetta/pine nut piccata, mashed potatoes

\$20 per person plus tax

Mondays after 4:30pm

Dine-in only