



"ECONOMIC STIMULUS"
EARLY DINING PRIX FIXE MENU
5:00-7:00 pm nightly

CHOICE OF SOUP OR SALAD:

SOUP DU JOUR
sometimes hot, sometimes cold,
try our chef's creation, made fresh daily

MIXED GREENS
mixed greens with tomato, cucumber,
carrots & black olives, choice of dressing

CHOICE OF ENTRÉE:

PORK SCHNITZEL
tender cutlets of pork, horseradish
whipped potatoes, vegetable mélange,
whole grain mustard-caper sauce

PRAWNS SCAMPI
sautéed jumbo prawns, angel hair
pasta, fresh herbs, white wine,
garlic butter sauce

GRILLED CHICKEN LINGUINE
boneless breast of chicken, fresh linguine
pasta, seasonal vegetables, housemade
basil pesto sauce

GRILLED PETITE FILET OF BEEF
with crispy fingerling potatoes, vegetable
mélange, red wine-cracked black pepper
demi-glace

CHOICE OF DESSERT:

CRÈME BRULEE
chantilly cream,
fresh berries

CHOCOLATE MOUSSE
fresh raspberries,
mint garnish

BREAD PUDDING
crème anglaise,
caramel sauce

**\$19.95 per person,
plus tax and gratuity**

No Split Plates, Please
Full Wine List and Bar Service Available
Menu Selection Subject To Substitutions

Executive Chef, Anthony Wilhelm

Chef de Cuisine, Brad Hightow