



**3 Course Table D'hote \$45**  
**Choose one item from each course**

**Appetizers**

**Panzanella** - local heirloom tomatoes, red peppers, olives, purple onions, olive oil fried baguette, basil, goat's feta, red wine vinaigrette.

**Spinach Salad** - baby spinach, fresh berries, purple onion, orange segments, toasted pecans, Lankaster aged Gouda, raspberry dressing.

**Beet Salad** - roasted beets, chèvre, local greens, walnuts, honey Dijon dressing.

**Mains**

**Grilled Sirloin** - parmesan potato cakes, asparagus, green peppercorn sauce.

**Chicken Parmigiana** - classic breaded chicken breast with marinara and a cheese blend, butter garlic linguine.

**Grilled Salmon** - primavera risotto

**Mushroom Ragu** - wild mushroom mix, cipollini onions, fresh herbs, butter, potato gnocchi, Romano.

**Desserts**

**Chocolate Espresso Torte**

**Pecan Pie Square**

## **BBQ/Freezer Packs (Takeout Only)**

**Chorizo Sausages 3 for \$9**

**Honey & Garlic Sausages 3 for \$9**

**Mini Apple & Sage Sausages 5 for \$9**

**8oz Wagyu Striploin \$14**

**Garlic Shrimp Skewers 10 shrimp for \$20**

**Wagyu Burgers 2 pack for \$14**

**Marinated 8oz Sirloin \$12**

**Garlic & Herb Salmon 6oz \$11**

**Lasagna (frozen) beef, red peppers, onions, spinach, mozzarella, cheddar, parmesan  
\$6 per portion**