

## TONIGHT'S MENU

### *Appetizers*

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Soup du jour

Tomato and bocconcini salad with slivered basil and balsamic

Triple cream brie wrapped in puff pastry with wildberry compote

Pan seared hassle back scallops with a bacon chive beurre blanc

Baby spinach tossed in a honey Dijon vinaigrette, toasted pecans, provolone and apple julienne

Baby greens tossed with balsamic vinaigrette, pine nuts, dried cranberries  
and crumbled goat cheese

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### *Entrees*

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Broiled tilapia with a lemon scented beurre blanc and julienne vegetables

Grilled AAA beef tenderloin served with Jack Daniels peppercorn sauce and topped with  
cambozola butter

Pan seared pork tenderloin topped with sautéed portabello mushrooms and warm goat cheese

8 oz chicken supreme stuffed with roasted red peppers, goat cheese and baby spinach finished in  
a white wine cream reduction

Jumbo Raviolli tossed with Atlantic lobster and spring vegetables finished in a sherry infused  
reduction

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### *Desserts*

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Phyllo wrapped N.Y. cheesecake drizzled with Jack Daniels caramel sauce

Raspberry baked Alaska

Deconstructed carrot cake

Apple caramel bread pudding topped with caramel sauce

Light mocha mouse on a brandy infused chocolate truffle base

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Coffee, Tea and Decaf