

All Guests will be welcomed with parker house rolls

## Starters

CLAM CHOWDER applewood smoked bacon

CAESAR SALAD 24 month reggiano, croutons ROASTED BEETS Humboldt Fog goat cheese

MIXED ORGANIC GREENS golden balsamic dressing

Entrées

GRILLED CHICKEN BREAST

with herbed couscous

GRILLED CHICKEN PENNE CARBONARA

with pancetta

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK

with chimichurri

Sides

GARLIC MASHED POTATOES

MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

**Desserts** 

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE