

Bronze

PACKAGE

PRIX FIXE MENU **\$35**

Start with Your Choice of Appetizer

SOUP OF THE DAY

Freshly made in-house and served with a warm dinner roll.

GARDEN OR CAESAR SALAD

Crisp greens tossed in your choice of dressing or our signature Caesar with parmesan and croutons.

Finish with Something Sweet

DECADENT BROWNIE

Delicious chocolate decadent brownie topped with chocolate ganache and drizzled with handmade caramel sauce

Choose Your Entrée

BLACKENED CHICKEN FETTUCCHINE

Tender blackened chicken breast served over fettuccine with portobello mushrooms, bell peppers, onions, and baby spinach in a bold spicy tomato sauce.

BAKED HADDOCK

Oven-baked haddock topped with a zesty avocado lemon glaze, served with vegetable pilaf rice and fresh market vegetables.

SHRIMP LINGUINE

Tiger shrimp sautéed with mushrooms, onions, and baby spinach, tossed in a creamy rosé sauce over linguine.



Pre Order Only. Available for parties of 10 or more.

Silver

PACKAGE

PRIX FIXE MENU **\$45**

Start with Your Choice of Appetizer

SOUP OF THE DAY

Freshly made in-house and served with a warm dinner roll.

AVOCADO BRUSCHETTA

Toasted baguette topped with smashed avocado, melted mozzarella, and a drizzle of balsamic glaze and garlic aioli.

STRAWBERRY WALNUT SALAD

California greens with fresh strawberries, cucumber, roasted walnuts, and feta cheese, finished with a house balsamic dressing.

Finish with Something Sweet

DECADENT BROWNIE

Delicious chocolate decadent brownie topped with chocolate ganache and drizzled with handmade caramel sauce.

BANANAS FOSTER CHEESECAKE

A creamy banana cheesecake swirled with ribbons of caramel on a crunchy cookie crumb. Topped with white chocolate mousse and swirled with caramel.

Choose Your Entrée

BLACKENED STRIPLOIN STEAK

10 oz striploin steak blackened to perfection, topped with sautéed mushrooms and onions, served with creamy mashed potatoes and market vegetables.

STUFFED ATLANTIC SALMON

Oven-baked salmon filled with baby spinach, goat cheese, and red onion, finished with a lemon dill butter cream sauce. Served with vegetable pilaf rice and steamed vegetables.

CHICKEN GORGONZOLA PASTA

Penne tossed with tender julienne chicken, wild mushrooms, and sundried tomatoes in a rich gorgonzola cream sauce.



Pre Order Only. Available for parties of 10 or more.

Gold PACKAGE

PRIX FIXE MENU \$50

Start with Your Choice of Appetizer

SOUP OF THE DAY

Freshly made in-house and served with a warm dinner roll.

SPICY SHRIMP GUACAMOLE BITES

Crisp crostini topped with fresh guacamole and spicy sautéed shrimp — a perfect blend of heat, crunch, and creamy flavor.

BRIE & ASPARAGUS SALAD

Earthbound mixed greens tossed with grilled asparagus and red peppers, topped with shaved almonds and creamy brie cheese, finished with a light raspberry vinaigrette.

Finish with Something Sweet

OREO COOKIES & CREAM CHEESECAKE

Classic OREO cookies baked into a creamy cheesecake, layered with OREO mousse and finished with a drizzle of chocolate ganache and milk chocolate rosettes.

BANANAS FOSTER CHEESECAKE

A creamy banana cheesecake swirled with ribbons of caramel on a crunchy cookie crumb. Topped with white chocolate mousse and swirled with caramel.

Choose Your Entrée

FILET MIGNON

Bacon-wrapped 8 oz tenderloin finished with our signature Jack Daniel's demi-glaze, served with creamy mashed potatoes and fresh market vegetables.

MARRY ME CHICKEN

Tender chicken breast simmered in a rich cream sauce with sundried tomatoes and chef's spices, paired with roasted mini white potatoes and market vegetables.

BLACKENED TILAPIA

Pan-seared blackened tilapia topped with a creamy shrimp and crab sauce, served with dill rice and market vegetables.

VODKA SEAFOOD PASTA

Fettuccine tossed with salmon, shrimp, roasted red peppers, green onions, and fresh tomatoes in a velvety vodka cream sauce.



Pre Order Only. Available for parties of 10 or more.