

# Bronze

# PACKAGE

PRIX FIXE MENU **\$30**

## 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 **\$40**

### 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 rich, house-made brownie layered with smooth chocolate ganache and drizzled with warm caramel sauce — served with a scoop of creamy vanilla ice cream for the perfect finish.

### 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 **\$45**

### 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 rich, house-made brownie layered with smooth chocolate ganache and drizzled with warm caramel sauce — served with a scoop of creamy vanilla ice cream for the perfect finish.

### 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.*