



### SALAD COURSE

### Classic Caesar Salad

Romaine hearts, Parmesan, bacon bits tossed in a house-made Caesar dressing

#### Roasted Pear Salad

Mixed greens, sliced carrots, pickled onions candied pecans, roasted pears maple-balsamic dressing

### Caprese Salad

Sliced Roma tomatoes and fresh mozzarella, topped with pesto oil & a balsamic glaze

#### **COURSE ONE**

### French Onion Soup

Caramelized onions in a rich beef broth topped with croutons and melted Gruyère

### Mushroom Arancini

White wine mushroom risotto coated in breadcrumbs served with a rich tomato sauce

# Chilled Lemon Shrimp Cocktail

Served with house-made cocktail sauce & fresh lemon

## **COURSE TWO**

# Striploin Steak

Served with red wine demi-glace mashed potatoes, & seasonal vegetables

### Grilled Salmon

Served with seasonal vegetables steamed rice, and a soy-honey glaze

#### Braised Lamb Shank

Served with herb mashed potatoes seasonal vegetables, and a rich lamb jus

# Spinach and Ricotta Ravioli

Served with a pesto cream sauce pine nuts, & Parmesan

## **COURSE THREE**

Warm Apple Crumble
New York Cheesecake
Tiramisu
Berry Creme Brulee





Early Bird Price: Sale ended: Dec 1, 2025

Adults: \$79 (Ages 13 & up) Kids: \$54 (Ages 3-12) Babies: \$0 (Ages 0-2) Standard Price: Sale ended: Dec 30, 2025 Adults: \$89 (Ages 13 & up)

Kids: \$59 (Ages 3-12)
Babies: \$0 (Ages 0-2)