



Dinner Menu March 13th, 14th, 15th & 16th, 2025

Cocktails are available from 6:30pm – 7:30pm. Dinner is at 7:30 pm

First Course

Fresh Sliced Mushroom Soup

A rich broth with mushrooms, tarragon, and scallions.

-or-

Greek Salad

Sweet pepper, cucumber, and tomato tossed in an oregano vinaigrette with feta and black olives.

Served on a bed of crisp greens

The first course is accompanied by a loaf of bread for the table.

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Main Course

Butter Poached Scallops

Served with classic mornay sauce, toasted parmesan and chopped parsley.

-or-

Chicken Elizabeth

A breast of chicken stuffed with swiss cheese, spinach, and prosciutto.
It is wrapped in puff pastry and served with hollandaise.

Main courses are accompanied by a roasted savory potato and
a trio of vegetables sides.

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Dessert

Chocolate Mousse Pâté

Served with crème anglaise, chocolate shavings and whipped cream.

-or-

Lemon Cheesecake with Lemon Curd Glaze

Served with toasted almonds and whipped cream.

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\$65/person + taxes & gratuities

Reservations are required,... call (902) 661-4800 or message.