

## Dinner Package Menu

Chef's Daily Soup of the Day  
Or  
Fresh Market Green Salad

Choice of Entrée

Grilled Black Angus NY Sirloin Steak

*Served with red wine and shallot compote, fettuccini in a garlic cream  
reduction  
& grilled foccacia bread*

Fire Roasted Supreme of Grain Fed Chicken  
& Tuscan Grilled Vegetables

*Served with wild mushroom risotto and roma tomato basil glaze*

Roast Cedar Planked Atlantic Salmon Filet

*Served on market greens with smoked tomato & chardonnay dressing*

Louisiana Dry Rub BBQ Side Ribs & Ancho Chipotle Wings

*Served with grilled corn on the cob & fried potato wedges*

And for Dessert....

Wild Berry Mousse Terrine