



We are proud to NOT have a microwave or a deep fryer in our kitchen
Making things from scratch with love and creativity is what we do

3 Course Dinner

This menu changes frequently

\$ 34 ^¾

Starter:

Ahi Tuna Salad

Pan seared strips of Ahi tuna rolled in sesame seeds

Mixed field greens, mango, cucumber, tomato salad

Mango ginger vinaigrette

Entrée:

Almond Crusted Chicken

Chicken breast stuffed with goat cheese and spinach

Orange brandy cream sauce

Served with smokey Yukon Gold mashed potatoes

Fresh market vegetables

Dessert:

Pepsi and Beer Float

House churned Crannog Stout beer ice cream

Perfect summer dessert to dig your spoon into!

