

MAY

SUNSET DINNER FEATURES

AVAILABLE TUESDAY - THURSDAY

From 4:30 p.m. – 5:30 p.m.

Choice of Entrée with Soup or Salad

Beef Tips au Poivre Vert

Sautéed in brown butter and deglazed with Cognac, shallots and green peppercorns. Finished with Demi-glaze and a touch of sweet cream. Served with roasted garlic mashed potatoes and asparagus.

14++

* Ahi Tuna

Sesame crusted, and pan seared, drizzled with a teriyaki glaze and served with Jasmine rice and baby carrots.

14++

Crab Cake

3 oz. lump crab cake, pan seared in butter with a mango jam. Served with steamed rice and asparagus.

14++

Chicken Rosa

Chargrilled chicken breast and a creamy Pomodoro sauce, served over linguine noodles.

14++

Veal Piccata

Floured and sautéed with garlic mash, served with broccoli and lemon caper butter sauce.

14++

(Please no substitutions)

PLEASE SEE YOUR SERVER FOR OUR DESSERT SELECTION OF THE EVENING

