



\$35 Per Person - pick one item from each course  
(Price does not include beverages, tax or 20% gratuity)

## COURSE 1 OPTIONS

- Cup of Clam Chowder
- Cup of Soup of the Day
- Side Farmers Salad

## COURSE 2 OPTIONS

- Pomegranate BBQ Ribs  
Slow smoked ribs, pomegranate honey BBQ glaze, crisp fries & berry dijon slaw.
- Limoncello Salmon Picatta  
Roasted salmon, shrimp & scallop stuffing, roasted garlic cream sauce, mashed potatoes, chef's vegetable & lemon.
- Chicken Fettuccini Forager  
Parmesan smothered grilled chicken, wild mushrooms, roasted tomatoes, black truffle cream sauce, fettuccini, greens & focaccia croutons.

## COURSE 3 OPTIONS

- Maple Walnut Creme Brulee  
Maple Custard, candied sugar topping, maple brown sugar walnuts, whipped cream.
- Pistachio Chocolate Bread Pudding:  
Cinnamon bread pudding with chocolate chips & crushed pistachios, maple syrup, pistachio gelato
- Peach & Berry Crisp  
White peaches, blueberries, house granola, vanilla ice cream