

First Course

Hummus Trio

Traditional hummus, black bean hummus and red pepper hummus.
Served with warm pita bread.

House Salad

Fresh mixed greens, dried cranberries & toasted pecans, with choice dressing.

Soup Of The Day

The chef presents a delightful repertoire of classic and innovative soups.

Second Course

Madras Curry

Shrimp, chicken or tofu simmered in a spicy Indian style curry sauce.
Served over vegetable Basmati rice.

Market Fresh Fish

Chef's selection of fresh fish filet, topped with a zesty lemon-caper-butter sauce.
Served with roasted rosemary potatoes and seasonal vegetable.

Crepes Florentine

Baked crepes with a spinach-ricotta filling and a light Parmesan cheese sauce.

Traditional Baked Lasagna

Lasagna noodles layered with lean beef, spicy Italian sausage, Ricotta, Romano, Mozzarella cheese & homemade Marinara sauce. Baked until bubbly.

Third Course

Choice of desserts of the day, with coffee or tea.