



Spring Fling Dinner Menu



APRIL 22-MAY 10
3 COURSES - \$39.00 PER PERSON

Appetizer Selections

Burrata Cheese
With heirloom tomato,
watercress, pesto oil, balsamic glaze

Spring Pea Soup
With mint oil

Entrée Selections

Grilled Flat Iron Steak*
Served with garlic shrimp,
basted with garlic butter

Brick Chicken
With a truffle mushroom ragout,
and thyme jus

Seared Whitefish*
Fresh oregano, red pepper
marinade and arugula salad

Quinoa Stuffed Peppers
With spring slaw,
warm lemon vinaigrette

Dessert Selections

Key Lime Cheesecake
Trio of Miniature Desserts
Chocolate “Ugli” Cake

Executive Chef *Natasha Vitti*

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions