



## Spring Fling Dinner Menu



EVERY SUNDAY, APRIL 11<sup>TH</sup> – MAY 2<sup>ND</sup>, 2021

3 COURSES - \$49.00 PER PERSON\*

SELECT ONE ITEM FROM EACH COURSE

Complimentary “Champagne Toast to Springtime”

### Appetizer Selections

#### Classic Caesar

Brioche croutons, parmesan cheese

#### Strawberry Gazpacho

Lavender & double cream

### Entrée Selections

#### Rosemary Roasted

#### Lamb Chops\*

Whipped potatoes, honey  
roasted carrots, mint hollandaise

#### Citrus Chicken

Herbed rice pilaf,  
red peppers & haricot vert

#### Pan-Seared Halibut

Sweet pea risotto, arugula Salad

#### Penne Primavera

Spring vegetables,  
lemon-garlic sauce

### Dessert Selections

#### Raspberry Sorbet

#### Duo of Miniature Desserts

\* This Special menu is not available with promotion gift cards, vouchers, trade first or any other promotions or discounts

Executive Chef *Joseph Klimaszewski*

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