



Your selection of one appetizer, entrée and dessert

FIRST COURSE

COCONUT CRUSTED JUMBO PRAWNS

Tiger prawns coated in coconut flakes and dusted with chili powder.
Served with a sweet and tangy peach dipping sauce.

HOUSE SALAD

A scrumptious collection of locally grown greens topped with dried cranberries, tomatoes and croutons. Your choice of dressing (ranch, bleu cheese, balsamic or thousand island)

CAESAR SALAD

Crisp romaine lettuce served classically tossed in Caesar dressing, topped with grated Parmesan cheese and herb seasoned croutons.

SOUP OF THE DAY

Bowl of soup of the day

ENTRÉE COURSE

GRILLED PORK CHOP

12 oz. antibiotic free bone-in pork chop topped with grilled green apple slices and a sweet & spicy glaze. Served with seasonal vegetables and garlic mashed potatoes.

MUSHROOM RISOTTO

Creamy risotto served with a mushroom blend and asparagus topped with parmesan cheese.

MISO SALMON

Sustainable and organic, Creative brand, Pacific Chinook salmon marinated in a ginger, soy, miso marinade. Oven baked and served with house veggies and your choice of mashed or scalloped potatoes.

DESSERT COURSE

CHOCOLATE MOUSSE

Velvety chocolate mousse with hints of coffee and a rich smooth chocolate.

BERRY COBBLER

Baked fresh daily. Covered with a flaky golden brown crust.
Served a la mode.

ICE CREAM

Scoop served in a bowl. Featuring Marianne's ice cream.
Your choice of flavor.