

THE CLASSIC

\$65 per Person (excluding T & T)

3 Course Menu

FIRST COURSE

CAESAR SALAD

Crispy romaine lettuce, shaved parmesan, garlic croutons and creamy Caesar dressing.

CROCK OF ONION SOUP

Topped with swiss cheese.

TOMATO STACK

Fresh mozzarella, fresh basil.

SECOND COURSE

FILET MIGNON (6oz)

Garlic mashed potatoes, grilled asparagus.

CEDAR PLANK SALMON

Topped with caramelized leeks and maple glaze, served with sweet potato puree.

AIRLINE CHICKEN

Stuffed with lemon goat cheese, fried polenta, and topped with orange demi-glazed.

SEAFOOD LINGUINE

Squid ink pasta, shrimp, clams, calamari, lobster seafood pomodoro.

THIRD COURSE

PRIME CHEESECAKE

NY style cheesecake with graham cracker crust.

FLOURLESS CHOCOLATE CAKE

Home-made Belgian chocolate cake vanilla gelato, fresh whipped cream.