



Early Evening Special Menu ~ Summer 2008

Serving 5:00 PM to 6:15 PM Monday Through Saturday and All Night on Sunday

\$19.95/person (plus tax and gratuity)

Three Course Prix Fixe
Your Choice of a Starter, Entrée and Dessert



Starters

Country Pâté

with Onion Marmalade, Homemade Cornichons, Whole Grain Mustard and Toasts

Soup of the Day — Daily Seasonal Preparation

Apple Wood Smoked Bacon Polenta Cake with Baby Artichokes, Asparagus, Oven-Dried Tomatoes and Bulgarian Feta

Crisp Thai Pheasant Spring Rolls with *Nouc Cham* Dipping Sauce and Cucumber Salad

Junior Classic Caesar Salad

Crisp Romaine Lettuce tossed with the Original Caesar Cardini 1924 dressing and Herb-Crusted French Bread Batons

Junior Mixed Green Salad

with Marinated Cucumbers, Oven-Dried Tomatoes and a Balsamic Vinaigrette

Entrées

Pan Seared Rainbow Trout

with Wild and Domestic Mushrooms and a Lemon Fine Herb Butter, served with a Field Green and Endive Salad with Toasted Hazelnuts

Half Slab Slow Smoked Barbequed Ribs with Homemade Coleman's Barbeque Sauce and Fries

Trio of Kabobs (Beef, Chicken and Pork) and Heirloom Tomato and Tri Color Salad with Feta, Olives and Balsamic Vinaigrette

Campanelle Bolognese – Classic Italian Meat Sauce with Parmigiano Reggiano

Beef Bourgne — Classic French Beef Stew, braised in Syrah with House-Smoked Bacon, Mushrooms, Summer Vegetables and Confit Garlic, served with Sour Cream Mashed Potatoes

Desserts

Home Made Cheese Cake with Fresh Berries and Raspberry Coulis



Chocolate Brownie Madness
Topped with Marshmallows, Caramel and
Chocolate Marshmallow Gelato



Choice of Ice Creams