FIRST COURSE
Mixed Baby Green Salad
with aged cheddar, toasted almonds, apples 
and cider vinaigrette

MAIN COURSE
Pan Seared Salmon
with tomato and fennel relish

Rosemary Roasted Chicken Thighs
with slow cooked baby onions and 
wild mushroom cream sauce

Polenta
with braised wild mushrooms, stewed lentils and goat cheese

entrees served with herb roasted potatoes 
and sautéed broccoli

DESSERT
Blackberry Cobbler
with vanilla ice cream

Before placing your order please inform your server of any known food allergies
Consuming raw or under-cooked meats, poultry, seafood or shellfish may increase 
your risk of food borne illness especially for the elderly and the young.