



# Sunset Menu

## THREE-COURSE PRIX FIXE

*Available 4:30pm to 5:30pm in the Dining Room & Patio*

### STARTERS

*Choice of one*

French Onion topped with gruyere cheese

Local Arcadian Harvest Mixed Greens candied walnuts, grapes, sliced apples and raspberry vinaigrette

### ENTRÉES

*Choice of one*

Roast Prime Rib of Beef seasoned and slow-roasted, served with au jus creamy horseradish sauce, garlic mashed potatoes and seasonal vegetables

Grilled Fresh Salmon grilled and finished with papaya relish and lemon beurre blanc, rice pilaf and seasonal vegetables

Parmesan Crusted Chicken tomato caper relish, mashed potatoes and seasonal vegetables

Vegetarian Pasta Primavera fettuccine, seasonal vegetables, sundried tomatoes, fresh basil, garlic, crushed red pepper and parmesan cheese tossed in a white wine sauce *Gluten Friendly Pasta Available Upon Request*

### DESSERT

Grand Marnier Crème Brulee

**\$27.95 PER PERSON**

*Not valid on holidays, with any other promotion or special events.*

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food illness, especially if you have certain medical conditions.*