



## APPETIZERS

Coconut Shrimp  
with Sweet & Sour Dipping Sauce

Soup Du Jour  
Please ask your server for the nightly special.

Vermont Fresh Ravioli  
with Duck Confit

## SALADS

Classic Caesar Salad  
Fresh Romaine Lightly Tossed with Caesar Dressing, Topped with Sliced Lemon, Fresh Parmesan  
& Croutons.  
~ Anchovies Optional ~

Beet, Goat Cheese & Arugula  
with Balsamic Vinaigrette



## MAIN COURSE

Each course is served with your choice of two sides.

Pan Seared Filet Mignon  
Served with Demi Glace

Pan Seared Trout  
Served with Lemon Butter

Rack of Lamb  
Served with Rosemary & Thyme

Pumpkin & Fig Tart  
with Goat Cheese

## SIDES

Vegetable du Jour  
Please ask your server

Winter Squash

Broccoli Florets

Brown Rice Pilaf

Whipped Potatoes

Sweet Potato Polenta



## DESSERTS



Flourless Chocolate Cake

Apple Crepe  
with Caramel Sauce

Ice Cream of the Day  
Please ask your server

Crème Brûlée

## COFFEE & TEA



Coffee  
Regular, Decaf & French Roast

Tea  
Regular, Decaf, Earl Grey & Chamomile