



DINNER MENU (GLUTEN FREE) - \$42

(choose one from each course)

FIRST COURSE

HOUSE SALAD

mixed greens with sliced red onion, cherry tomatoes, & carrots with choise of dressing

CAESAR SALAD

chopped romaine hearts, parmesan cheese, & ceasar dressing

FRENCH ONION SOUP

onion soup with baked swiss cheese

SECOND COURSE

CHICKEN "LOMBARDI"

spicy chicken breasts, served with crispy yukon potatos, calabrese, pepperoncini, & jalapeño peppers with white wine oregano sauce

THAI CHILI SALMON

grilled atlantic salmon topped with thai chili glaze, & served with jasmine rice & root vegetables

ITASCA CHICKEN

deboned whole chicken with crispy yukon potatoes, sautéed broccoli & lemon-oregano sauce & grilled lemon *please allow 35 minutes

FALAFEL PLATTER

falafel bites served with hummus, jasmine rice, & roasted root vegetables

THIRD COURSE

SORBET

lemon, mango or raspberry

GELATO

vanilla, chocolate or turtle cheesecake

FLOURLESS CHOCOLATE CAKE

served with créme anglaise, finished with raspberry sauce & a scoop of vanilla ice cream

Note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*This menu is designed for each guest to enjoy individually.

*Please, no substitutions.