

DINNER MENU - \$42



(choose one from each course)

FIRST COURSE

CHOPPED SALAD

romaine & iceberg mix with tomato, bacon, blue cheese crumbles, scallions, ditalini pasta, grilled chicken, & sweet onion-citrus dressing

HOUSE SALAD

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

CAESAR SALAD

chopped romaine hearts, croutons, parmesan cheese, & ceasar dressing

SOUP OF THE DAY

cup of chef's fresh daily choice

SECOND COURSE

JAMBALAYA

chicken, shrimp & andouille sausage, sautéed with onions & green peppers served over white rice

CHEF'S DAILY SPECIAL

ask your server for details
*saturday queen cut prime rib only

ITASCA CHICKEN

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

CHICKEN "LOMBARDI"

spicy chicken breasts lightly breaded, 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

THIRD COURSE

SORBET

lemon, mango or raspberry

KEY LIME PIE

with fresh whipped cream & garnished with lemon zest

GELATO

vanilla, chocolate or turtle cheesecake

PEANUT BUTTER COOKIE

homemade peanut butter cookie, chocolate fudge, & vanilla gelato

GLUTEN FREE MENU ALSO AVAILABLE

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.

**Beverages, tax, & gratuity not included.