

3 COURSE DINNER • SUNDAY, APRIL 23rd – SUNDAY, APRIL 30th • \$28.95^{pp}

FIRST COURSE

SHRIMP BISQUE

touch of cognac, fresh cream, snipped chives

SPRING GREENS SALAD

sweet red grapes, walnut crusted goat cheese, herb vinaigrette

KOREAN BBQ CHICKEN TACOS

soft corn tortillas, kimchi slaw, sesame, lime & cilantro

MUSSELS MARINIERE

classic bistro mussels steamed in white wine, fresh herbs, roasted garlic crostini

ORECCHIETTE & SHAVED BRUSSEL SPROUTS

creamy fontina, pignoli nuts, pinot grigio, basil

MAINS

CHIMICHURRI ROASTED ARCTIC CHAR

black beans & rice, pico de gallo, guacamole

PAN ROASTED FRENCH CUT CHICKEN

whipped potatoes, asparagus, tarragon pan jus

SPICE GRILLED GULF SHRIMP

tequila bierre blanc, baby green beans

STEAK FRITES

8oz prime flat iron steak, caramelized shallots,
truffle maitre d'butte, shoestring frites

(Substitute 8oz Filet Mignon add \$12)

SWEETS

GM BROWNIE SUNDAE

vanilla ice cream, chocolate ganache, caramel sauce,
whipped cream, M&M's

FRESH FRUIT & SORBET

nightly selection

CANNOLI CREAM DIP

fresh strawberries & cannoli cookie shells