



Spring Menu

## APPETIZER

(Choose one)

- FARMER'S MARKET BRUSCHETTA  
FRITZEL SALAD DEVILED EGG, AVOCADO, HEARTS OF PALM  
TOMATO BISQUE BRIOCHE CROUTONS  
ICEBERG WEDGE BLUE CHEESE, BACON, GRAPE TOMATOES  
3 PC. SHRIMP COCKTAIL  
FRENCH FRIED CALAMARI TRIO OF SAUCES  
CAESAR SALAD GRANA PADANO

## ENTRÉE

(Choose one)

- CHAR-GRILLED SKIRT STEAK  
CRISPY ONIONS, FRENCH-FRIED POTATOES, MAITRE 'D BUTTER  
LINGUINI PRIMAVERA FRESH VEGETABLES, LIGHT TOMATO CREAM  
POTATO CRUSTED TILAPIA  
SHERRY-CAPER BUTTER, STUFFED TOMATO  
BROILED ATLANTIC SALMON  
WILTED SPINACH, TOMATO OLIVE VINAIGRETTE  
CHAR-BROILED BLACK ANGUS NY STRIP  
BLUE CHEESE CRUSTED, POTATO GRATIN  
PAN-ROASTED AMISH CHICKEN BREAST  
GRILLED ASPARAGUS, NATURAL JUICES  
MARKET FISH OF THE DAY

## DESSERT

(Choose one)

- PASSION FRUIT-RASPBERRY CREAM PIE  
MICHIGAN CHERRY CRISP VANILLA ICE CREAM  
DARK CHOCOLATE PUDDING CHANTILLY CREAM  
PINK PEPPERMINT SUNDAE HOT FUDGE  
STRAWBERRY SHORT CAKE  
CHOCOLATE OVATION CAKE RASPBERRY COULIS  
ITALIAN ICE OF THE DAY

19.95pp

## 7 WINES FOR \$7

- PROSECCO COL VETORAZ, ITALY  
CHARDONNAY MCWILLIAMS, AUSTRALIA  
RIESLING HIRSCHBACK, GERMANY  
SAUVIGNON BLANC POMELO, CALIFORNIA  
CABERNET SAUVIGNON MCWILLIAMS, AUSTRALIA  
MERLOT RED ROCK, CALIFORNIA  
SHIRAZ RED BANK, AUSTRALIA

Complimentary Valet Parking after 7pm