

## **Tonight's Menu**

### **Course One**

#### **PORTUGUESE CRAB CAKES**

*sautéed & finished w/ Red Pepper Aioli*

#### **SPANAKOPITTA**

*spinach & feta stuffed fillo baked & served w/ Spring Mix*

### **Course Two**

#### **PEAR & APPLE SALAD W/ GORGONZOLA**

*Mixed baby greens, tossed with a Gorgonzola/raspberry vinaigrette, served on a bed of fresh*

*pears & apples & topped with honey roasted walnuts & crumbled Gorgonzola*

OR

#### **SPINACH AND MANDARIN CITRUS SALAD**

*a combination of Spinach, Cherry tomatoes*

*Mushrooms & Oranges. Tossed with Fresh Lemon Zest Vinaigrette*

OR

#### **SPICY CRAB BISQUE**

*smooth & creamy with zesty Portuguese spices*

### **Entrees**

#### **Kobe Rib Eye Char-grilled**

*And served with a roasted tomato and sweet red onion salad served with grilled Haloumi Cheese drizzled with a balsamic reduction*

#### **Wild, Line Caught Salmon**

*Crusted with Lavender, Peanut crust served with pink lentil scented jasmine rice served with steamed Bok Choy with a Dijon Pinot Gris, grape cream sauce*

#### **Basque Style Chicken**

*Free range chicken breast, marinated with olive oil, garlic Char grilled and served on smoked ham, finished with Onions, tomatoes, leeks and bell peppers sautéed with White wine and herbs*

### **Dessert**

#### **White chocolate covered Sorbet**

*Passion fruit, raspberry, and mango sorbet covered with a white chocolate shell Served on top of a chilled rose vodka sauce*