



## *Sunset Menu*

### THREE-COURSE PRIX FIXE

*Available 4:30pm to 5:30pm in the Dining Room & Patio*

#### Starters

*Choice of one*

##### **FRENCH ONION**

Topped with Gruyere cheese

##### **LOCAL ARCADIAN HARVEST MIXED GREENS**

Candied walnuts, grapes, sliced apples and raspberry vinaigrette

#### Entrees

*Choice of one*

##### **ROAST PRIME RIB OF BEEF**

Seasoned and slow-roasted, served with au jus creamy horseradish sauce, garlic mashed potatoes and seasonal vegetables

##### **GRILLED FRESH SALMON**

Grilled and finished with papaya relish and lemon beurre blanc, rice pilaf and seasonal vegetables

##### **PARMESAN CRUSTED CHICKEN**

Served with tomato relish, capers & garlic mashed potatoes

##### **VEGETARIAN PASTA PRIMAVERA**

Fettuccine, baby zucchini, asparagus, baby sunburst squash, sundried tomatoes, fresh basil, garlic, crushed red pepper and Parmesan cheese tossed in a white wine sauce

#### Dessert

##### **GRAND MARNIER CRÈME BRULÉE**

**\$19.95 PER PERSON**

*Not valid on holidays, with any other promotion or special events.*

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food illness, especially if you have certain medical conditions.*