



CLASSICAL CUISINE

SALAD

*Warm Goat Cheese with Dried Cherries & Candied Nuts
served on a bed of Arugula with a Roasted Shallot
Vinaigrette*

SOUP

Shrimp Bisque

ENTREES

*Sauteed Flounder with Crab & Capers in a Lemon Butter
Sauce served with Mashed Potatoes & Sauteed Asparagus*

**Beef Wellington with Marchand de Vin Sauce & Sauteed
Asparagus*

*Chicken Leg Stuffed with Mushrooms & Prosciutto served
with Mashed Potatoes & Sauteed Asparagus*

DESSERT

Lavender Creme Brulee

*No tipping allowed, however donations to
our student club, the Pineapple Guild,
are greatly appreciated!*



THANK YOU FOR VISITING OUR PLACE!