



February 22 - March 8

Dinner Menu  
\$55.00

**APPETIZER** *(select one)*

**Sea Scallops Gratinée**

*Served with melted swiss cheese*

**Portuguese Chorizo**

*Served with peppers and olives*



**MAIN** *(select one)*

**Grilled Salmon Provançle**

*Provançle served with herbs and light tomato sauce.*

*Served with rice mixed with vegetables*

**Mushroom Risotto**

*Porcini, parmesan*

**3 Chicken Cordon Blue**

*Chicken breast filled with ham and swiss cheese.*

*Served with scallop potatoes and vegetables*

**DESSERT** *(select one)*

**Tiramisu**

*Lady Fingers, Mascarpone Cheese & Coffee Base*

**Poached pear**

*Port wine rosemary*

**SPECIALTY COCKTAIL- \$14.00**

**Paper Plane**

*Bourbon, Amaro, Aperol, lemon juice*