

### Three Course Dinner

House Garden Salad with Shaved Baby Vegetables & House Vinaigrette  
House Baked Rolls w/ Butter

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Almond Crusted Filet of Grouper In a Garlic Butter Wine Sauce w/ Pomme Du Jour & Vegetable  
Fricasee Chicken w/ Pomme Du Jour & Vegetable  
Shrimp Scampi Over Linguini  
Rigatoni ala Vodka with Crimini Mushrooms

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Homemade Ice Cream Stuffed Crepe w/ House Made Hot Fudge and Whipped Cream  
(Coffee & Tea)

\$50 Inclusive

#### Beverage Options:

Unlimited Beer, Wine, Soda and Juice

\*Additional Gratuities at Individuals Discretion

