



## PRE-FIXE MENU, \$39 PER PERSON

### STARTERS

- Fall Lentil Soup, Kale, Butternut Squash
- Roasted Oysters, Bacon, Leeks
- Apple, Goat Cheese Salad, Arugula, Walnuts, Cider Vinaigrette
- Orange Cranberry Bruschetta, Crumbled Feta

### MAIN COURSE

- o • Pepita Crusted Salmon, Cider Buerre Blanc, Brussels Sprout Bacon Butternut Squash Hash
- Chicken Chorizo Jambalaya, Rice, Bell Peppers, Onions, Garlic, Fire Roasted Tomatoes
- Tuscan Pork Scallopini, Spinach, Sundried Tomatoes, Mushrooms, Cream Sauce, Orzo Pasta
- Gnocchi Bolognese Bake, Beef and Pork Meat Sauce, Cream, Mozzarella Cheese
- o \*8oz Filet Mignon, Garlic Creamy Sauce, Fingerlings (\$10 supplement)

### DESSERT

- Carrot Cake
- Apple Crisp Bread Pudding

\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*\* Before placing your order, please inform your server if a person in your party has a food allergy