

\$30 October Three Course Menu

Celebrating 30 years in 2019

Available at 4:00 p.m. for the month of October only

Appetizers:

- **Cup of She Crab Soup**
- **Cup of French Onion Soup**
- **Cup of Soup du Jour**

Seasonal Greens

Mesclun greens topped with dried cranberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette

Bacon Butternut Squash Arancini

A rice based Arancini rolled in seasoned breadcrumbs and lightly fried

Entrées:

You may substitute any vegetarian entrée for the following selections

Sage Pork Chop

Grilled and stuffed with a sage cornbread, topped with apple butter, served with sweet potato mash and asparagus

Pan Seared Trout

Stuffed with sautéed mustard greens and bacon, accompanied with rice and vegetable medley

Harvest Beef Tips

Beef tenderloin tips sautéed with mustard greens, mushrooms and peas in a butternut squash and creamy smoked gouda sauce, tossed with penne pasta

Pumpkin Scallop Risotto

Seared scallops served over a pumpkin risotto, topped with crumbled goat cheese and pomegranate seeds

Dessert:

Homemade Apricot Brandy Bread Pudding - *add ice cream for \$2*

Homemade Pumpkin Marshmallow Parfait

Belgian Chocolate Mousse Cake

Featured Drinks

Autumn Peach Fizz (Non-alcoholic) -

Peach nectar, cranberry juice, ginger ale, lemonade - 3.50

Dragon Juice - This is a warm cocktail

featuring Flying Dragon Spiced Rum, Apple Schnapps, cranberry juice, and mulling spices - 8

White Pumpkin-tini - This seasonal favorite uses Pinnacle Whipped Vodka, RumChata liqueur, pumpkin syrup, cream, and a sprinkle of cinnamon - 9

We respectfully request no substitutions.
No further discounts will apply towards this special menu.