

G&C

Appetizer

Sweet Potato & Caramelized Apple Soup
Finished with Maple Crème Fraiche, Chives (GF)

Grape & Olive Caesar Salad

Crisp romaine, Grana Padano parmesan, bacon, smoked paprika crouton (GF)

Pickled Heirloom Beet Carpaccio

Melody of beets, crisp, arugula, poached quail egg, crumbled goats' cheese, crisp fried capers, lemon tarragon vinaigrette (GF/LF / V on request)

Main

Pan Seared Sea Bass Filet

7 oz Atlantic Sea bass pan seared, medley of lemon & balsamic olives, heirloom tomatoes, pearl onions & chorizo. Roasted baby fingerling potatoes & seasonal vegetable (GF / LF on request)

Oso Bucco

Braised veal shank cutlet. Served with creamed potatoes, seasonal vegetables, rich veal jus (GF / LF on request)

Fresh Chicken Fettucine Pesto

Homemade basil fettucine, pan seared chicken breast, sauteed mushrooms, peppers, onions, sundried tomatoes served with pesto cream sauce & garlic toast (GF / Vegan on request)

8oz Prime Rib upcharge \$10.00

Served with mashed potatoes, seasonal vegetables, house made veal jus & Yorkshire pudding (GF on request / LF on request)

Surf & Turf - Add 6 oz Lobster Tail - \$20

Dessert

Classic New York Cheesecake

Served with vanilla crème anglaise, Chantilly cream

Homemade Pumpkin Pie

Served with Chantilly cream, fresh berries

Peach Schnapps Crème Brûlé

Peach liqueur, Chantilly cream, fresh berries (GF)

Vegan Walnut Carrot Cake

Served with fresh berries (GF / LF / Vegan)

**3 Course
Dinner \$50**

Favorites of Fall