

Dinner Features

Strawberry Salad

Mixed Greens with Goat Cheese,
Fresh Strawberries, Candied Pecans and Raspberry Vinaigrette.

\$10

As Entree with Wood Grilled Fresh Atlantic Salmon

\$30

Rainbow Trout

Roasted with Lemon and Butter, Served with Roasted Vegetables & Capellini
with Alfredo Sauce

\$25

Spring Risotto

Parmesan and Sage Crusted Chicken Scallopini on Pesto Risotto with
Peas and Asparagus, Roasted Red Pepper and Tomato Relish.

\$24

Gamberetto Linguine

Sauteed Jumbo Shrimp in a White Wine Lemon Cream Sauce with Fresh Dill,
Roma Tomato, Spinach & Capers

\$30