

“Dining Under the Stars” Menu

(Week Two)

Appetizer

Tomato Salad with Parsley Vinaigrette

Heirloom tomatoes tossed in a fresh parsley dressing with garlic, sherry vinegar, dijon mustard, and extra virgin olive oil

-OR-

Mesclun Salad

With pecans and bleu cheese crumbles

Choice of Entrée

Rosemary Fried Chicken

Served with a creamy pasta salad

(tender pasta shells, and thinly sliced celery in a creamy mayonnaise dressing with lemon juice and red onions),

AND Grilled Corn on the Cob with Grilled Cornbread

-OR -

Simply Prepared Salmon- Cooked to Order

Grilled with extra virgin olive oil and sea salt, served with market vegetables

-OR -

Simply Prepared Market Vegetable Linguine- Cooked to Order

Tender linguine with extra virgin olive oil, sea salt, and fresh basil. Tossed with sautéed mushrooms, baby carrots, grape tomatoes, yellow squash, zucchini, and asparagus

Featured Dessert

Red-White-Blue Berry Trifle

(white cake, strawberries, blueberries, whipped cream and mint garnish)

-OR-

Fresh Fruit Cup

Featured Signature Drink: \$4.00

Spiked Almond Palmer

(house vodka, iced tea, and lemonade)