

September 6 - Dinner Starts at 5:15pm MIXED GREENS SALAD

With feta cheese, almonds, blueberries, and red wine vinaigrette

HERB ROASTED NIMAN RANCH TURKEY BREAST Chef carved & served with giblet gravy and cranberry chutney

BEEF FILLED RAVIOLI

ROSEMARY ROASTED RED SKIN POTATOES

PAN ROASTED BRUSSEL SPROUTS Roasted in garlic infused oil and shallots

CHEF'S SELECTION OF BREADS OR ROLLS

LEMON MERINGUE PIE

RESERVATIONS REQUIRED

Click Here to Reserve Your Table