

Fireside Dinners

3-Courses for \$32.95pp

Available Sunday - Thursday  1637 Main Dining Room

Salad

CLASSIC PETITE CAESAR SALAD*

Romaine, our Caesar dressing, croutons, parmesan cheese & white anchovies

PETITE SIMPLE GREEN SALAD*

Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house-made croutons

Entrees

ROASTED MAPLE CHIPOTLE SALMON

Scottish organic salmon with a zesty maple-chipotle glaze

SAUSAGE RAGOUT

A robust ragout crafted from crushed tomatoes, onions, garlic, porcini mushrooms, sweet Italian sausage & Chianti wine. Slowly simmered in a flavorful stock, served over fresh pappardelle pasta & garnished with Parmesan cheese

CHICKEN PARMESAN

Crispy, golden-breaded chicken breast topped with rich marinara sauce, melted mozzarella & parmesan cheese, served over a bed of al dente shells

HOUSE BRINED PORK CHOP

All natural, center cut bone-in pork chop house brined with brown sugar, cider thyme & mustard seed char-grilled & served with Dijon cream sauce

Finale

PETITE HOT FUDGE SUNDAE

Our homemade hot fudge over French vanilla ice cream topped with whipped cream

VANILLA CHEESECAKE

Served with raspberry coulis & whipped cream