

Dinner in the Valley

March

Soup Salad & Appetizer

Daily Soup Seasonal Ingredients 5

Organic Greens Salad 9

arugula & roasted beets with warm goat cheese with pickled pear & vinaigrette

Artisan Caesar Salad 9

romaine leaves Caesar dressing garlic spiked croutons, parmesan and prosciutto crisps

Crisp Calamari 10

semolina dusted, fried capers & lemon aioli

Young Adults

Pizza & Caesar 10

margherita pizza with small caesar salad

Prime Rib Burger 10

grilled & served with choice of toppings & fries

Plump Chicken Fingers 13

Crisp fried and served with daily vegetable, French fries & tasty gravy

Penne & Tomato 10

served with a small caesar salad

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Mains

Arborio Risotto **17**

with squash, spinach, forest mushrooms & parmesan cheese

Chicken Ballantine **23**

Bacon wrapped & stuffed with mushrooms & goat cheese whipped potato & seasonal vegetable

Steak Frites **24**

14oz New York Striploin steak with pomme frites & braised greens with sauce bordelaise

Atlantic Salmon **27**

Pan seared with mustard crust & dill with whipped potato and sautéed vegetable

New Zealand Rack of Lamb **28**

Merlot lamb reduction, whipped potato & roasted root vegetable

Dessert 8

Sticky Toffee Pudding Cake

New York Cheese cake

Vanilla Ice Cream & Fresh Berries