



## Early Evening Prix-Fixe

4:30-6:30 Three Course Menu \$25.95

### LET'S START WITH...

#### THE WEDGE

Iceberg lettuce, Applewood bacon, red onions, cherry tomatoes, bleu cheese dressing

#### MARKET SALAD

baby field greens, cucumber, red onions, carrots, tomatoes, chickpeas, choice of dressing

#### COUNTRY SALAD

baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette

#### CLASSIC CAESAR

shaved parmesan, ciabatta croutons

#### CRISPY BRUSSEL SPROUTS

lemon-caper aioli

#### PRETZEL BAKED BRIE

brie stuffed pretzel, brown sugar, fig jam

#### GRILLED PORTOBELLO MUSHROOM

garlic sautéed spinach, roasted red peppers, melted fresh mozzarella, balsamic glaze

#### CAROLINA BBQ PULLED PORK SLIDERS

topped w/ home style coleslaw

#### BUFFALO CHICKEN SPRING ROLLS

Vermont cheddar, scallions, hot sauce, Maytag bleu cheese

#### BURRATA MOZZARELLA

Creamy mozzarella, balsamic reduction, basil infused olive oil, grape tomatoes

#### AHI TUNA TARTARE (ADD 5)

mango salsa, sriracha mayo, wonton chips

#### SHRIMP COCKTAIL (ADD 5)

bloody mary cocktail sauce

### DESSERTS

#### WARM APPLE CRISP

Granny Smith apples, cinnamon, nutmeg, rolled oat crumb topping, vanilla bean ice cream

#### OREO MOUSSE PIE

dark chocolate mousse, Oreo crumbs, fresh whipped cream

#### JUNIOR'S NEW YORK CHEESECAKE

fresh whipped cream, raspberry coulis

### MAIN

#### GRILLED CHICKEN PAILLARD

baby arugula, grape tomatoes, fresh mozzarella, shaved red onions, red wine vinaigrette

#### GRILLED DOUBLE CUT PORK CHOP (ADD 3)

Tuscan vinegar peppers, pancetta, cannelloni beans, roasted brussel sprouts, lemon-garlic-sage olive oil

#### MEDITERRANEAN STUFFED SOLE (ADD 5)

feta, spinach, tomatoes, lemon, fresh herbs, quinoa wild rice

#### CHICKEN PARMIGIANA

melted mozzarella, angel hair, vodka sauce *or* pomodoro

#### ZUCCHINI LINGUINE (ADD 5)

baby shrimp, roasted tomato-white wine-garlic broth

#### SAUTÉED CHICKEN

Roma tomatoes, fresh mozzarella, sautéed spinach, roasted potatoes, lemon scampi

#### CEDAR PLANK ROASTED SALMON (ADD 3)

burnt brussel sprouts, stone mustard sauce

#### MIM'S MEATLOAF

crispy onions, country gravy, broccoli, mashed potatoes

#### CHICKEN GRANNY SMITH APPLES

roasted sweet potatoes, candied walnuts, Hudson Valley cider Riesling sauce

#### SESAME CRUSTED TUNA (ADD 5)

sweet corn & edamame succotash, wasabi cream & soy ginger

#### COUNTRY CHICKEN POT PIE

roasted chicken breast, carrots, peas, potatoes, fresh sage béchamel sauce, puff pastry crust

#### MARINATED SKIRT STEAK (ADD 5)

crispy onions, gorgonzola whipped potatoes

#### "MURRAY'S" ORGANIC ROASTED HALF CHICKEN

sautéed spinach, mashed potatoes, natural chicken jus

#### ANGEL HAIR & CHICKEN

spinach, sun-dried tomatoes, basil, fresh mozzarella, roasted garlic white wine