



# Winterlicious 2025 Lunch

## prix-fixe FIXED-PRICE MENU

*TRY OUR FIXED-PRICE THREE-COURSE MEAL! JUST CHOOSE ANY ONE OF THE FOUR APPETIZERS, AND ANY ONE OF THE ENTREES, AND ANY ONE OF THE FOUR DESSERTS LISTED ON THIS PAGE FOR ONLY \$27.00 PER PERSON*

### APPETIZERS

- SOUP** Soup of the day
- GREEN SALAD** Pear wedges and mandarin orange with roasted walnuts and brie cheese over mixed baby greens, served with a light and tangy raspberry vinaigrette
- CAESAR SALAD** Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic Caesar dressing
- CROSTINI** Toasted slices of baguette topped with tuna salad and cheddar cheese

### MAINS

- PRIMAVERA** Fusilli tossed with a mixture of fresh seasonal vegetables in a tomato sauce  
OR  
Penne with Grilled chicken, prosciutto, mushroom and spinach in a cream sauce
- RISOTTO** Marinated Arborio rice with asparagus, wild mushrooms and sun dried tomato in a porcini mushroom truffle broth
- STEAK** Grilled strip loin steak with red peppercorn sauce, served with mashed potatoes and steamed seasonal vegetables
- PARMIGIANA** Chicken OR veal cutlet simmered in rich tomato sauce coated with melted parmesan and mozzarella cheese served with Linguini in tomato sauce and vegetables
- RAINBOW TROUT** Pan seared rainbow trout with roasted red pepper cream sauce, served with rice pilaf and steamed seasonal vegetables
- STUFFED CHICKEN** Chicken breast stuffed with asiago cheese, roasted red peppers, spinach served with sun dried tomato paste cream sauce, roasted potatoes and seasonal vegetables
- LINGUINE** Linguine tossed with black tiger shrimp, calamari, and spinach in tomato sauce

### DESSERTS

- TARTUFO** Chocolate raspberry/ mocha amaretto/hazelnut chocolate
- TIRAMISU** A rich blend of Kahlua, Bailey's, Grand Marnier and mascarpone cheese layered with espresso-soaked cookies
- CHEESECAKE** Cheesecake with strawberry sauce
- CREME BRULEE** A smooth, creamy chilled custard, covered with caramelized brown sugar