



WINTERLICIOUS 2026

DINNER

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 FIVE DESSERTS LISTED ON THIS PAGE FOR ONLY \$35.00 PER PERSON

APPETIZERS

SOUP	Soup of the day
BEEF SALAD	Tender beets and mixed baby greens tossed with creamy goat cheese and toasted walnuts, finished with a zesty lemon vinaigrette
CAESAR SALAD	Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic Caesar dressing
MUSSELS	Fresh P.E.I. mussels with tomato and jalapeño in a garlic white wine sauce

MAINS

PRIMAVERA	Fusilli tossed with fresh seasonal vegetables in a fragrant basil tomato sauce (Veg) OR Fusilli tossed with grilled chicken, roasted red peppers and spinach in a creamy rosé
RISOTTO	Marinated arborio rice with wild mushrooms and sun-dried tomatoes in a truffle broth
JAMBALAYA	Rice stew with tiger shrimp, grilled chicken, Italian sausage, hot peppers and onions in a spicy tomato sauce
LAMB SHANK	Lamb shank slowly simmered with herbs, red wine and tomatoes, served with mashed potatoes and vegetables
CHICKEN MARSALA	Pan seared chicken breast topped with a wild mushroom marsala sauce, served with mashed potatoes and steamed vegetables
STEAK	Grilled strip loin steak with 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
SALMON	Seared fresh salmon filet served with rice pilaf, steamed seasonal vegetables and mango pineapple salsa
LINGUINE	Linguine tossed with black tiger shrimp, mussels, calamari and spinach in a creamy rosé sauce

DESSERTS

TARTUFO	Chocolate raspberry/ mocha amaretto/hazelnut chocolate
TIRAMISU	A rich blend of Kahlúa, Bailey's, Grand Marnier and mascarpone cheese layered with espresso-soaked cookies
LAVACAKE	Vanilla ice cream over a warm rich white and dark chocolate cake
CREME BRULEE	A smooth, creamy chilled custard, covered with caramelized brown sugar
CHEESE CAKE	Cheesecake served with strawberry sauce topping