



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

BEET 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

RISOTTO Fusilli tossed with grilled chicken, roasted red peppers and spinach in a creamy rosé 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 Kahlua, 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