



prix-fixe

FIXED-PRICE MENU

WINTERLICIOUS 2026

LUNCH

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
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
CROSTINI	Toasted slices of baguette topped with wild mushrooms and melted brie cheese

MAINS

PRIMAVERA	Fusilli tossed with fresh seasonal vegetables in a fragrant basil tomato sauce (Veg) OR Fusilli with grilled chicken, roasted red peppers and spinach in a creamy rosé sauce
RISOTTO	Marinated arborio rice with wild mushrooms and sun-dried tomatoes in a 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
TILAPIA	Pan-seared tilapia served with rice pilaf, seasonal vegetables and mango pineapple salsa
PORK CHOP	Pan seared pork chop served with mashed potatoes, steamed seasonal vegetables and a cranberry plum maple demi sauce
LINGUINE	Linguine tossed with black tiger shrimp, salmon, red peppers and spinach in rich 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