



WINTERLICIOUS 2026

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

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

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