



Served lunch sample #1 BUS TOUR 2018

SERVED

Seasonal Petite Organic Salad

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette

April-August-Goat cheese, caramelized nuts, strawberries, dark balsamic vinaigrette

September-December- Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

Year Round- **Petite Steak House Caesar Salad**

Creamy garlic dressing, brioche croutons, Reggiano cheese

ENTREES

Quarter Pound Crab Cake BLT

Brioche bun, lump crab cake, lemon-caper aioli

Roasted new potatoes

House Made Seasonal Pasta

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil

April-June-Mushroom ravioli, parmesan cream

July-September-Fresh Spinach/Ricotta Ravioli-sun-dried tomato with a touch of cream

DESSERTS

Crème Brûlée

Chocolate Pot Au Crème

Whipped cream

Mixed Berries

Vanilla laced whipped cream

Food	\$21 per person including non-alcoholic beverage
Tax	6%
Gratuity	20%