

Friday



February, 2025

First Course

Tomato & Roasted Red Pepper Soup

Crème Fresh and Fried Basil

OR

Spinach & Strawberry Salad

Strawberry Vinaigrette, Feta Cheese, and Roasted Pine Nuts

Second Course

Shrimp & Scallop Fra Diavolo

Grilled Shrimp And Scallop In Linguini with a Spicy Tomato Sauce

OR

Stuffed Portobello

Portobello Cap Stuffed With Mozzarella, Parmegan, Garlic, Spinach, Herbs

Thind, Course,

Herb Crusted Pork Loin

Topped With Apple Chutney, Served with Potatoes Porter and Vegetables

OR

Pistachio-Hazelnut Crusted Halibut

Wild Halibut Encrusted with Pistachios and Hazelnuts, Topped With a Marionberry Compound Butter, Served with Vegetable Risotto

OR

Ribeye

8oz Ribeye Steak, With Brocollini and Twice-Baked Potato

Fourth Course

Triple Layer Chocolate Cake OR

Salted Caramel Crème Brulee

SEATINGS AT 5:00 & 7:30 PM ◆\$75 PER PERSON - INCLUDES GRATUITY

FOR RESERVATIONS
CALL 541-826-4857
\$25 NON-REFUNDABLE DEPOSIT REQUIRED