**Prix Fixe Menu # 3 $99.99**

*CHOOSE ONE OF THE FOLLOWING*

**Bacon wrapped scallops**- with wasabi cocktail sauce

**Tender steak bites-** sesame ginger chilli sauce

**Hoisin chilli Cauliflower**-house made hoisin chilli sauce

**First Course**

*CHOOSE ONE OF THE FOLLOWING*

**Caesar salad**

Creamy Caesar dressing, house made focaccia croutons, fried capers, shredded Grana Padano cheese

roasted almonds, shallots with blueberry balsamic vinaigrette

**House salad**

Artisan greens, spinach & arugula, feta cheese, orange, and grapefruit segments,

 roasted pumpkin seeds, pickled onions with lemon poppy seed dressing.

**Chef’s house made soup**

Chef’s selection from the scratch.

**Mains Course**

*CHOOSE ONE OF THE FOLLOWING*

**Slow roasted Dijon crusted Prime Rib**

slow roasted prime rib with au jus, Yorkshire pudding, Yukon gold mashed potato,

and market vegetables

**Surf & Turf**

8oz top sirloin, **2** garlic jumbo black tiger shrimps, lyonnaise potato and market vegetables, horseradish béarnaise

**Lamb Rack**

Herb crusted New Zealand lamb rack with red skin potato drizzled with red wine jus

**Catch of the day**

Miso cod with Yukon gold mashed potato and market vegetables

**Creole chicken**

8oz double breasted chicken breast, Creole butter, 4 mushroom demi-glaze, Yukon gold mashed potato and market vegetables

**Linguini beyond meats (vegetarian)**

 Tossed in Fire roasted tomato sauce sprinkled with capers & topped with subtle asiago cheese &served with garlic bread

**DESSERTS**

*CHOOSE ONE OF THE FOLLOWING*

**Cherry Jubilee**

**New York Cheesecake**

**Banana Froster**

**Chocolate Lava cake**

**{Coffee & tea included}**