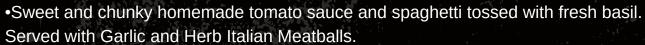


All entree dishes from the European Inspired Cuisine will be served with a side salad, garlic bread and one additional side of your choice. Substitutions available upon request.

Lasagna

•The ultimate Italian Comfort food. Parmesan, Mozzarella and Ricotta cheese stuffed and stacked in between layers of sweet tomato sauce and flat pasta. Choice of ground beef or vegetable.

Traditional Spaghetti and Meatballs



Shrimp Fettuccine Alfredo

•A decadent indulgence.So Creamy, So Cheesy. Fettuccine noodles tossed in our homemade Alfredo and served with seared Tarragon Shrimp.

Chicken Parmesan

•Flattened Chicken breast, seasoned then coated in bread crumbs and fried golden. Served with our Sweet and chunky homemade tomato sauce, Mozzarella cheese and Spaghetti.

Chicken Carbonara

•Rich and Creamy spaghetti with Bacon and Grilled chicken. Simple and delicious.

Chicken Marsala

•Seared Chicken Thighs in a creamy, baby portabella mushroom and Marsala wine reduction.

Coq au Vin

•A French Classic. This chicken dish is braised in red wine and aromatic vegetables until tender and served with its own sauce reduction.

Beef Bourguignon

•Another French Classic. This dish offers a certain comfort applicable to any special event. Tender cuts of beef stewed in red wine, aromatic vegetables, mushrooms and potatoes. Garnished with bacon and fresh herbs. Savor every bite in this bowl of happiness.



Spanish Seafood Paella

•A trip to Spain, or a gathering at home? Either way this Dish will put you in mind of the beaches in Valencia. Sunny yellow, fluffy rice seasoned with spices and saffron and riddled with Shrimp, Clams, Mussels and Chorizo (Lobster Tail add-on available for \$10 per person)

Beef Stroganoff

•This Russian dish offers tender bite sized cuts of beef, stewed in a savory brown sauce with mushrooms and served over egg noodles.

Hungarian Goulash

•This dish from Hungary offers cuts of beef, stewed in tomatoes with potatoes, carrots, celery and onion and a smokey paprika finish. Very mild and savory.

Risotto with Mushrooms and Grilled Chicken

•Creamy risotto rice with Parmesan cheese roasted mushrooms and fresh green peas. Served with grilled Chicken.

Lamb Stew

•This Icelandic comfort food serves Lamb as the main attraction. Simmered with aromatic vegetables herbs and potatoes then served in a thick, deep flavored gravy that will warm your belly and heart.

Fish and Chips

•A classic in every pub across the United Kingdom. Thick cuts of Cod, beer battered and deep fried until golden brown and served with hand cut potato "chips". Malt Vinegar and Lemons available upon request.

Chicken Cordon Bleu

•Tip of the hat to Switzerland. This dish offers chicken breast stuffed with Ham, Swiss cheese and bacon, breaded then pan fried before finishing in the oven. Served with Velvety Bechamel.

Moussaka

•A famed comfort food in Greece, this dish includes layers of eggplant, potatoes and minced pork and veal, seasonings then baked until golden brown.

MENU

Sides:

Potato Gratin

Ratatouille

Aged Balsamic Roasted Root Vegetables

Roasted Brussel Sprouts with Garlic

Honey Glazed Carrots

Caprese Salad

Greek Salad

Summer Peas with prosciutto and pearl onions

Green Beans with pine nuts and cranberry

Bread:

Garlic Bread

Yeast Rolls

Croissants

French Baguette