

CHEF N PIGEON LAKE VALENTINES FEATURE MENU

SPRING SALAD \$16

KALE, ARTISAN GREENS, CRAISINS, APRICOTS, SUNFLOWER SEEDS, LOCAL
GOAT FETA, BLOOD ORANGE VINAIGRETTE

PRIME RIB HAND PIES \$15

SHAVED PRIME RIB, MUSHROOMS, CREAM CHEESE, ALABAMA WHITE BBQ SAUCE

DOUBLE CUT LAMB CHOP \$29

LIGHTLY SMOKED CHOP SERVED MEDIUM, POLENTA, TRUFFLED MUSHROOM
CREAM SERVED WITH MARKET VEGETABLES

BEER MUSSELS \$23

MUSSELS. BEER, BRUSCHETTA, PARMESAN, COCONUT RICE SCALLION, GARLIC
TOAST

MANDARIN ORANGE CHICKEN SUPREME \$25

CHICKEN SUPREME, ZESTY ORANGE MARINADE, SERVED OVER CHOW MEIN
NOODLES AND VEGETABLES

SALMON WELLINGTON \$28

SALMON TOPPED WITH PUFF PASTRY, BLANKETED IN A SPINACH CREAM CHEESE
SAUCE SERVED WITH SIDE SPRING SALAD

CHOCOLATE TRUFFLE MOUSSE \$8.5

DOUBLE CHOCOLATE MOUSSE NESTLED ON A CHOCOLATE CAKE BASE

CHOCOLATE LAVA CAKE \$8.5

DECADENT CHOCOLATE CAKE LAYER CRADLING A RESERVOIR OF MOLTEN
CHOCOLATE

