

# Dinner for Two \$34.95

## Appetizers

Choose one to share.

### *Double Stuffed Potato Spring Rolls*

Creamy mashed potatoes with a touch of green onion, applewood smoked bacon and melted cheddar cheese. Rolled in crispy asian wrappers. Served with sour cream.

### *Calamari*

Lightly breaded and fried with spicy marinara and dill remoulade.

### *Asian Nachos*

Crispy fried wontons covered with chicken in a sweet-hot peanut sauce. Topped with wasabi cream and melted cheese.

### *Beef Satay*

Sesame grilled beef tenderloin tips served with thai peanut sauce and chive oil.

## Entrées

Choose two Entrées.

All entrées come with a side salad or a side caesar salad.

### *Straw and Hay*

Grilled chicken and Andouille sausage tossed with baby spinach, diced tomatoes, green and white fettuccine in roasted garlic cream sauce. Topped with asiago cheese.

### *Crispy Chicken*

Roasted chicken with white wine tarragon jus. Served with french potato gratin.

### *Caramelized Salmon*

Served over wild rice pilaf. Served with lavender peas, carrots, Dungeness crab and diced tomato Buerr Rouge.

### *Prime 6oz Top Sirloin*

A juicy six ounce steak brushed with our steak butter and grilled to your specifications. Served with potatoes au gratin.

## Dessert

### *Dessert Trio*

A taste of all our desserts. Cheesecake, chocolate decadence, and crème brulee.