
January Special

Appetizer

Your choice of:

Coconut Curry Prawns

Succulent prawns, simmered in a rich coconut curry cream sauce with hints of white wine, diced tomatoes, onions, and peppers.

Sesame Chicken Satay

Tender marinated chicken skewers served atop a vibrant kimchi drizzled with creamy sesame dressing.

Salad

Avocado Dijon Garden Salad

A refined composition of cucumber, tomato, and avocado, elegantly dressed in a delicate olive oil Dijon red wine vinaigrette.

Entrée

Your choice of:

Farmstead Chimichurri Striploin

An 8oz Certified Angus New York striploin crowned with sautéed garlic and herb shrimp, finished with a bold Chimichurri drizzle.

Tuscan Sunset Cod

A tender 8oz cod fillet baked in a luscious white wine tomato basil sauce, inspired by Mediterranean flavors.

Harvest Garden Chicken

Juicy chicken medallions wrapped in crispy bacon, elegantly served with a luxurious black pepper demi-glace.

Golden-Crusted Pork Wellington

Delicate 8 oz. pork tenderloin wrapped in prosciutto and creamy chicken liver pâté, encased in flaky puff pastry with a savory tarragon demi-glace.

Dessert

Tropical Harmony Cake

Sponge cake layered with crushed pineapple, sweet coconut, and creamy vanilla-banana pudding, topped with toasted coconut and pineapple.