




Twilight Dinner

Available for 5:00 PM Seating only

Choice of Starter:

Soup of the Day
Chef's Creation

Classic Caesar Salad
Parmesan Reggiano, Olive Oil Croutons
Sicilian Anchovies
Chopped Hearts of Romaine, Caesar Dressing

Farmers' Salad  
Forsyth Farmers' Market Tomatoes
English Cucumber, Carrots
Local Mixed Greens, Champagne Herb Vinaigrette
+

Choice of Entree:

Fennel-Dusted Scottish Salmon
Creamy Tomato Orzotto, Charred Fennel
Fine Herb Beurre Blanc, Tarragon Oil

Honey Dijon-Glazed Chicken Breast
Whipped Potatoes, Baby Zucchini
Chive Poultry Jus

Steak Frites
10 oz NY Strip Loin, Shoestring Fries
Mâitre d'Hôtel Butter, Béarnaise

Arnie's Meatloaf
Whipped Potatoes, Green Beans, Mushroom Jus
Tobacco Fried Onion Straws

\$26 Per Person

For our guests with allergies, please inquire with your server about available options prepared by the Chef. We take dietary preferences and restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

1/17/2024

 Gluten Free  Vegetarian  Vegan





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