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## Twilight Dinner

Available for 5:00 PM Seating only

### Choice of Starter:

**Soup of the Day**  
Chef's Creation

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

**Farmers' Salad**    
Local Mixed Greens, Cherry Tomatoes  
English Cucumber, Carrots  
Champagne Herb Vinaigrette

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### Choice of Entree:

**Citrus-Cured Salmon**  
Spring Vegetable Ragout, Lyonnaise-Style Potatoes  
Horseradish Vinaigrette

**Buttered Chicken Breast**  
Aromatic Basmati Rice & Lentil Pilaf  
Baby Squash Medley, Buttered Tomato Gravy  
Pomegranate Molasses, Crispy Naan Chips

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

**Arnie's Meatloaf**  
Whipped Potatoes, Green Beans  
Tomato Glaze, Tobacco Fried Onion Straws

**\$26 Per Person**

For our members with life-threatening allergies, please request to speak with the Chef directly.

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.

 Gluten Free

 Vegetarian

 Vegan