





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

+

Choice of Entrée:

Moroccan Salmon
Ras El Hanout, Chermoula, Blistered Baby Carrots
Israeli Cous Cous Succotash, Citrus Chili Crunch

Roasted Chicken Breast
Strawberry-Balsamic Lacquer
Sweet Potato & Wild Rice Hash, Asparagus
Strawberry-Jalapeño Salsa

Steak Frites
10 oz NY Strip Loin
Hand-Cut Truffle Fries, Bearnaise Sauce

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.

While we take dietary preferences and restrictions very seriously, 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