

FIRESIDE DINNER MENU

(Choice of One)

STARTERS

HOUSE SALAD

Fresh Romaine lettuce, mixed greens, shredded carrots, diced cucumbers, red onion, diced tomato, and homemade Parmesan croutons. Served with your choice of Ranch or Balsamic Vinaigrette.

ENTREES

PASTA POMODORO

Featuring fresh Roma tomatoes, garlic, fresh basil, extra-virgin olive oil and a light tomato sauce tossed with linguine. Served with garlic bread.

CHICKEN ENCHILADA

Shredded chicken in a rich tomatillo green sauce topped with fresh cheese, highlight this authentic dish. Served with sour cream, black beans and seasoned rice

BAJA FISH TACOS

Three warm corn tortillas that are stuffed with grilled tilapia, cabbage and topped with Pico de Gallo. Served with seasoned rice and black beans.

CAJUN PASTA

Cajun seasoning, green and red peppers, andouille sausage, shrimp and chicken tossed with an Alfredo style penne pasta and topped with freshly grated parmesan and romano blend. Garnished with sliced green onion. Served with garlic bread

DESSERT

CHOCOLATE LAVA CAKE

A rich wall of warm layered chocolate served atop raspberry and chocolate sauces, with a scoop of vanilla ice cream.

BEVERAGES

Coffee, Decaf-Coffee, Fresh Brewed Iced Tea, Fountain Drinks
