



First Course: Choice of One

Fields of Green

Hot House Cucumber, Cherry Tomato, Red Onion, House Balsamic Vinaigrette

Caesar Classic

Brioche Croutons, Parmigiana Crisp

PJ Stuffies

Top Necks, Shrimp, Diced Bell Pepper, Celery, Garlic, Butter, Herbs, Panko

Mozzarella & Tomato

House Made Mozzarella, Ripe Tomato, Roasted Pepper, Basil, Herb Oil

Entree: Choice of One

French Breast Chicken

Herb Marinated, Pan Roasted, Truffle Au Jus, Fall Harvest Rice Pilaf, Farm Stand Vegetables

Seared Faroe Island Salmon

Apricot Brandy Kumquat Marmalade, Fall Harvest Rice Pilaf, Farm Stand Vegetables

WAVE Grilled Shrimp Salad

Sliced Roasted Pears, Pecans, Feta Cheese, Craisins, Baby Spinach, Maple Cider Vinaigrette

Penne ala Vodka

Plum Tomato Sauce, Vodka, Basil, Cream

Petite Filet Mignon* *Additional \$7*

Red Wine Demi, Garlic Whipped Potatoes, Farm Stand Vegetables

Dessert

Family Style Medley of Sweets

Includes Coffee, Tea, Fountain Soda, Warm Bread & Whipped Butter

Before placing your order, please inform your server if a person in your party has a food allergy