

THREE COURSE DINNER

\$17

*Available Monday through Saturday
from 4pm-5:30pm*

Start off with your choice of...

Cup of Soup

Select one of the following:

Forest Mushroom & Brie, Smoked Crab Chowder, or Five Onion.

~or~

House Salad

*Mixed greens, tomato, red onion, carrots, parmesan and croutons
with your choice of grape vinaigrette, ranch, or Caesar dressing.*

...then pick your favorite from one of the entrées below.

Chardonnay Chicken

*4 ounce chardonnay-marinated breast, grilled and served with
dijon cream, asparagus, and garlic mashed potatoes.*

Center Cut Sirloin

*4 ounce certified angus beef sirloin grilled and served with
boursin smashed potatoes, roasted brussel sprouts, and
red wine marinated-honey roasted mushrooms.*

Pan Seared Grouper

*7 ounces served over buttered orzo pasta tossed with spinach and
pinenuts, roasted garlic hericot verts, finished with
white wine-caper sauce.*

Bison Meatloaf

*5 ounce serving of pancetta wrapped bison meatloaf served with
garlic mashed potatoes, roasted garlic haricot verts,
and rosemary jus.*

And finish with Serendipity's locally made ice cream