



3 Courses for \$20.18

# Appetizer:

# A small bowl of Soup Du Jour Classic Caesar Salad Cranberry Walnut Salad

A bed of Salad Greens with Dried Cranberries, Walnuts, Tomato & Cucumber With Raspberry Vinaigrette Dressing

#### **Entree:**

#### Mac & Cheese with Chicken & Bacon

A Rich Multi Cheese Sauce with Grilled Chicken and Bacon Mixed into Tender Penne Pasta

#### **Egaplant Parmesan**

Breaded Eggplant, Marinara Sauce and Melted Mozzarella Cheese layers, served with a side of pasta

#### Crab Cakes with a Roasted Pepper Cream Sauce

Tender Crab Cakes Topped with Roasted Pepper Cream Sauce, served with Rice and Vegetable

#### Chicken Cordon Bleu

A Tender Chicken Breast topped with Black Forest Ham and Swiss Cheese, served with Rice and Vegetable

### Pasta Chicken Bruschetta

Sautéed Chicken Breast in a Fresh Tomato, Basil, Garlic and Olive Oil Sauce, Finished with a Balsamic Glaze over Penne

#### **Dessert:**

## Hot Fudge Sundae

Vanilla Ice Cream, Creamy Hot Fudge, Whipped Cream, Nuts and a Cherry

Peach Pie with a Scoop of Vanilla Ice Cream

Apple Pie with a Scoop of Vanilla Ice Cream

Key Lime Pie