



# FABULICIOUS DINNER

*'Using the finest local and regional ingredients'*

## FIRST COURSE

Soup  
Composed Daily

or

Romaine  
Romaine Hearts, Caesar Vinaigrette,  
Prosciutto crackers and Parmigiano Regianno  
Herb Roasted Foccacia Crouton

## SECOND COURSE

Roast Supreme of Chicken  
Herbed Polenta, Seasonal Vegetable, Natural Jus

or

Sea Salt and Fresh Herb Rubbed "AAA" Prime Rib of Beef  
Yorkshire pudding, Rosemary Jus,  
Baked Potato with Traditional Condiments

or

Atlantic Salmon  
Grilled Atlantic Salmon, Herb Marinade, Smashed Yellow Pepper Potato, Wilted Greens ,  
Butter Sauce

## DESSERT

Chef's Selection of Dessert

\$35.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant from March 1<sup>st</sup> through March 5<sup>th</sup>, 2012 with advanced Reservations, subject to availability. Traditional A La Carte Menu also available and Vegetarian Meals available upon request.