

pasta

Tagliatelle with Herbed Chicken
arugula, parmesan

Fettuccine Alfredo
rich parmesan cream sauce



mains

Spinach-Potato Flan, Spicy Tomato Sauce (v)
*roasted potatoes, asparagus,
zucchini, tomatoes*

Roasted Basa, Yellow Bell Pepper Bisque
glazed sweet potatoes, vegetable couscous

Sautéed Shrimp, Coconut Beurre Blanc 📍
coconut rice, pilau bok choy

Duck à l' Orange
*grand marnier, layered herb-potato cake
almond-broccoli*

Herb-Crusted Leg of Lamb
*merlot sauce, scallion mashed potatoes,
carrots*

Medallion of Beef Tenderloin, Cognac &
Peppercorn Demi-Glace*
*parmesan-potato beignet, butter-glazed
vegetables*

princess favorites

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

Classic Caesar Salad
*romaine, garlic croutons, parmesan,
creamy caesar dressing*

customize your salad with:
kale, chickpea croutons (gf)

French Onion Soup
gruyère cheese crouton

Seared Salmon, Tarragon Beurre Blanc* 📍
tomato, basmati rice, vegetable medley

Pan-Roasted Chicken Breast
*pan gravy, roasted potatoes,
market vegetables*

make the evening extra special

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| Filet Mignon* 7 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms | \$19 |
| Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus | \$19 |
| The Perfect Match* - filet mignon & lobster tail, with choice of sides | \$29 |