



**Three Course
Prix-Fixe Meal
\$45.00 per person**

First Course

Choice of One...

Homemade Café Soup

Your choice from tonight's selections.

Caesar Salad

House Caesar dressing tossed with romaine, parmesan cheese and croutons.

Baked French Onion Au Gratin

garlic crouton, three cheeses and scallions

Garden Salad

mixed greens with fresh cut garden vegetables.

Main Course

Choice of One...

New Orleans Style Swordfish & Andouille Sausage (gf)

Grilled swordfish steak topped with house made Andouille sausage. Served over a Creole style red bean and rice pilaf.

Chicken & Mushroom Risotto

Our homemade risotto loaded with a trio of mushrooms, shallots, sweet peas, and chicken breast. Garnished with a parmesan and black pepper tuille.

Homemade Pumpkin Ravioli

Homemade jumbo pumpkin mascarpone raviolis, with Granny Smith apples, dried cranberries, and toasted pecans in a sage-brown butter sauce.

Crispy Pork & Eggplant Florentine (gf)

Medallions of pork and eggplant breaded and lightly fried, served over homemade pasta. Sauced with a garlic cream sauce, baby spinach, artichoke hearts, and roasted peppers.

Homemade Dessert

Choice of One...

Bourbon Pecan Cheesecake (gf)

A smooth bourbon scented cheesecake over a layer of gooey pecan pie, topped with a homemade bourbon-pecan caramel sauce.

Chef Francis's Carrot Cake (gf)

A super moist cake loaded with shredded carrots, pecan pieces, golden raisins, and crushed pineapple, covered with a cinnamon cream cheese frosting and garnished with toasted chopped walnuts.

Caramel Apple Granny (gf)

A deep dish apple pie loaded with cinnamon, and walnuts, baked in a in a sugar cookie crust. Served with French vanilla ice cream and homemade caramel sauce.

Spiced Pumpkin Tiramisu

Homemade sponge cake soaked in espresso, Kahlua, and Captain Morgan spiced rum between layers of a spiced pumpkin mascarpone cream, topped with cocoa powder.