



\$35.00 per person

Course 1

Escargot

Escargot marinated in garlic sherry butter stuffed in a mushroom cap topped with parmesan cheese and served with crostini bread.

Baked Artichoke ParkShore

Artichoke hearts marinated and baked in garlic white wine butter topped with parmesan and served with crostini bread.

Ahi Tuna Appetizer

Sesame seed crusted, pan seared sashimi grade Ahi tuna served rare with soy sauce, wasabi aioli, pickled ginger, and Wakame salad.

Course 2

Cherry Chicken Salad

Mixed tossed greens topped with Michigan cherries, grilled chicken, red onion, pecans, and feta cheese with a raspberry vinaigrette.

Caeser Salad

Chopped romaine with fresh parmesan cheese, croutons, and our house creamy Caesar dressing.

French Onion Soup

House made French onion soup baked with croutons, provolone and Swiss.

Bold & Creamy White Pepper Chicken

Chicken Breast with Wild Rice, and veggies in a white cream sauce.

Course 3

Prime Rib

12 oz Slow roasted prime rib served with au jus, Truffle fries, and broccolini with ghee butter.

White Fish Parmesan

Herb Crusted White Fish topped with Baked Parmesan Tomatoes, served on a bed of Barley Pilaf, with Lemon Caper Cream Sauce.

Truffle Mushroom Cream Pasta

Linguine in a White Truffle Cream Sauce with Cremini Mushrooms & Garlic Toast.