

# 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.

# 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.

## ***Roasted Red Pepper Soup***

Roasted red peppers with smoked gouda in a cream sauce garnished with croutons and fresh chives.

# Course 3

## ***Prime Rib***

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

## ***Ahi Tuna***

Pan seared sashimi style ahi tuna, crusted sesame seeds, served with wakame salad, Jasmine rice, soy sauce, wasabi aioli and pickled ginger.

## ***Mushroom Ravioli***

Truffle and Mushroom ravioli in a brown butter sauce with fresh sage served with garlic toast.