



Available Friday, April 7th through Sunday, April 9th



MUSHROOM TOAST - \$12

Sliced Shiitake mushrooms sautéed with Marsala Wine, smothered with Swiss cheese and Bechamel over grilled Sourdough toast.

BAKED BRIE EN CROÛTE - \$15

6 mini Bries wrapped in puffed pastry and baked to perfection. Served with Sidehill Farms raspberry preserves and walnuts.

Mains

MAHI MAHI - \$24

Pan seared Mahi Mahi topped with a mango salsa. Served with pineapple rice and brown sugar braised carrots.

TRADITIONAL HAM DINNER - \$18

Sliced Maple cured ham, Vermont cheddar potatoes au gratin, and brown sugar braised carrots.