

Thursday Dining

Choice of Soup of the Day, Caesar Salad, or House Salad.
Dressings

“House” Honey Mustard, French, Raspberry Vinaigrette,
Bleu Cheese, Buttermilk Ranch, Italian

Pecan Chicken Salad

\$8.95

Char-Grilled Chicken Breast, sliced and served on Fresh Greens, with an array of fresh Fruit, spiced Pecans and topped with Honey Mustard Dressing; served with a cup of soup of the day.

Roast Tenderloin of Beef

\$14.95

Beef Tenderloin seasoned and roasted to medium rare and served with a Burgundy Wine and Mushroom Sauce.

Pistachio Parmesan Encrusted Rainbow Trout

\$13.95

Idaho Rainbow Trout coated in Pistachio Parmesan Breadcrumbs and Sautéed with fresh Basil Lemon herb Butter and Artichoke Hearts.

Fontina Pork Chops

\$13.95

Center Cut Bone-in Pork Chops, Grilled and topped with Fontina Cheese finished with a Prosciutto Mushroom Marsala Sauce.

Seven Springs Chicken Breast

\$10.95

Grilled Chicken Breast, topped with Goat Cheese, Sautéed Spinach, Artichoke Hearts and finished with Lemon Basil Butter.

Lasagna Bolognese

\$9.95

Classic Baked Meat Lasagna, made with Ricotta and Mozzarella Cheeses, with layered Pasta and a Red sauce.

Veal Parmigian

\$14.95

Provimi Veal Cutlet lightly breaded, Sautéed with Marinara Sauce, Mozzarella Cheese and served with Linguini.

Please ask your Server about our Chef's two Features of the day.

10/08