



25th Silver Anniversary Menu

Three Course Dinner ~ \$25

March 2nd to March 29th

First Course

Choose one Classic Appetizer

- 🍷 **Grilled Portobello Mushroom and Gorgonzola** | locally sourced greens | heirloom tomatoes | radish | carrot | seasoned croutons
- Tomato and Asparagus Tart** | First Light Creamery goat cheese | arugula | heirloom tomato confit
- Shrimp and Sausage Gumbo** | Inn-made andouille sausage and okra
- 🍷 **Fresh Spinach Salad** | chopped egg, red onion | hot bacon vinaigrette

Entrée

Choose one of our special Silver Anniversary Entrées

- Almond Crusted Rack of Lamb** | half rack of lamb pan roasted | blackberry and rosemary glaze | seasonal vegetables | whipped potato
- 🍷 **Grilled Idaho Rainbow Trout** | toasted pecan lime butter | sweet potato fries | seasonal vegetables
- Sautéed Breast of Chicken** | orange tequila glaze | black bean salad | brown and wild rice blend
- Vegetarian Strudel** | herb roasted vegetables baked in phyllo dough | First Light Creamery goat cheese and basil | marinara sauce
- Surf and Turf Cavatappi** | tenderloin tips and Jonah crab claws | garlic, tomato, leeks, asparagus | cavatappi pasta | light white wine cream sauce
- Grilled Chicken and Shrimp Linguini** | kalamata olive, roasted red pepper, sundried tomato | olive oil and garlic | white wine, herb butter sauce

Dessert

Choose one Decadent Dessert

- 🍷 **Dark Chocolate Truffle Cake** or 🍷 **Ice Cream Sundae**

🍷 can be prepared gluten free – please ask your server