



We know how you love to eat.
Dine Originals Week

March 18 - 24, 2019

Three Course Dinner

\$25

Select one dish from each course

Course 1

Orzo Salad – spinach, tomato, roasted yellow pepper tossed with orzo and a sundried tomato vinaigrette

Lobster Bisque – with crème fraiche

Sausage Stuffed Mushrooms – with lemon shallot butter

Course 2

Lemon and Rosemary Roasted Chicken – chicken thigh and leg with wilted spinach and roasted fingerling potatoes

Vegetable Primavera – sautéed fresh vegetables over fettuccini with a garlic, basil oil

Gorgonzola Crusted Filet – petite filet with a demi-glace, garlic mashed potatoes and vegetable of the day

Course 3

Caramel Fudge Pecan Cake

Thin Mint Cheesecake

Chocolate Sin Pie

No Substitutions

No a la carte

Menu is subject to change.

Other discounts do not apply towards the Dine Original Week Menu. Thank you!

The Paddock Pub