**Prix Fixe Menu**

Your amuse bouche, soup or salad, an entrée, your choice of one side, and a plated dessert are all included in your selection for $10.00 (includes tax)

**Amuse Bouche**
Brie on Crostini w/ Bacon Onion Marmalade

**First Course**
Please select one of the following options:

**Soup of the Day**
- Cream of Mushroom
- or — Irish Guinness & Cheddar Soup

**Salad of the Day**
Fall Harvest Salad w/ House-made French Dressing

**Second Course**
Please Select one of the following options:

- Homestyle Meatloaf w/ Parsley Potatoes
- Lancaster County Corn Pie with Homemade Crust
- Taco Salad in a Fresh-made Tortilla Bowl w/ Seasoned Ground Beef, Greens, Scallions, Black Beans, Grape Tomatoes, Cucumbers, Shredded Cheese, Green Peppers, w/ Southwestern Ranch Dressing
  - Flam-Grilled Caesar Salad topped w/ Char-Grilled Chicken——Salad or Wrap
  - Sauteed Chicken Breast in a White-Wine Florentine Sauce over Rice Pilaf
- Sauteed Pork Tenderloin w/ Sherry & White Wine Bleu Cheese Sauce over House-made pasta
- Quesadilla w/Butternut Squash, Sweet Potato, Feta, Sauteed Onions, Bacon & Black Bean Salsa
  - Char-Grilled Chicken Cheese Steak w/ Peppers, Onions & Cheese-Wiz
- Flam-Grilled Racheal Burger w/ House-made Coleslaw, 1000 Island dressing, Corned Beef & Swiss Cheese on Toasted House-made roll

**Side Dishes**
Please Select one item from the list below:

Parsley Buttered Potatoes, Stewed Tomatoes, Mac & Cheese,
Hand-Cut French Fries, Coleslaw, Broccoli Salad, Waldorf Salad,
Rice Pilaf, Cauliflower Fritters, Ratatoulli, Hand-Cut Potato Chips, Braised Cabbage w/ Bacon

**Dessert Course**
Please select one of our expertly crafted desserts.