

## First Course

Soup du Jour

Traditional Caesar Salad with Parmesan Cheese and Croutons

Arugula Salad: Green Apples, Diced Bacon, Craisins, Roasted Sliced Almonds, Feta Cheese and Honey Poppy Seed Dressing

Boston Bibb Salad: Boston Bill Lettuce, Citrus Segments, Candied Walnuts, Red Onion, Bleu Cheese Crumbles and Raspberry Vinaigrette

## Entrees

Cavatappi Pasta with Peas & Mushrooms in a Garlic Cream Sauce \$38

Mushroom Ravioli \$38

Chichen Francaise, served in a White Wine, Lemon and Caper Sauce \$40

French Cut Chicken Breast with a Natural Thyme Au Jus \$40

Miso Soy Glazed Salmon \$40

Crab Cakes, served with Lemon Aioli \$45

Garlic Studded Roast Prime Beef of Rib Au Jus with Horseradish Sauce \$50

Grilled Filet Mignon with Cabernet Demi-Glace \$50

## Desserts

New York Style Cheesecake

Carrot Cake

Red Velvet Cake

Tiramisu

Triple Chocolate Mousse

Prices are subject to a 22% taxable service charge and 8% Philadelphia sales tax

Prices are subject to change without notice