

# Twilight Menu

5:30 p.m. – 7:00 p.m.

Wednesday, March 10th – Saturday, March 13th  
(Not available Friday, March 12th)

Choice of the following:

Prince Edward Mussels – Mussels Sautéed with White Wine,  
Garlic and Diced Tomatoes

~or~

Soup du Jour

House Salad

~or~

Caesar Salad

Mediterranean Stuffed Salmon – Salmon Stuffed with Artichoke  
Hearts, Olives, Sun Dried Tomatoes and Parmesan Cheese  
Crowned with a Lemon Butter Sauce and Served with Wild Rice  
and the Chef's Vegetables

Suggested Wine – ForestVille Pinot Grigio

~or~

Hawaiian Pork Kabobs – Pork Loin, Pineapple, Peppers and Onions  
Grilled to Perfection Served over White Rice with the  
Chef's Vegetables

Suggested Wine – ForestVille Shiraz

Dessert du Jour