

STONGATE BISTRO

Three Course Meals

\$39.95 per person

Appetizer

Organic Mix greens Salad or Daily Chef Soup

Entrée—Choose One

Three Sea Food

Shrimp, Salmon and Scallops

Pan fried in ginger-Soya pesto cream sauce finished with freshly grated parmesan cheese served over saffron couscous and grilled vegetables.

N.Y. Strip Loin & Prime Rib

New York Steak & Prime Rib (5oz-each) topped with grilled red onions, mushroom caps and with home cut fries.

Moroccan Chicken Breast & Tomato Salsa

Marinated in a Moroccan tagine spices, pan seared and oven roasted in preserved lemon and saffron sauce over a bed of couscous and grilled vegetables.

Vegetarian Plate

Linguine Primavera

Roasted market vegetables sautéed in sundried tomato pesto cream sauce and topped with parmesan cheese.

Focaccia Bruschetta

Roasted garlic, tomatoes, basil, red onions, olive oil and feta cheese.

Dessert

Fresh Chef 's Daily Serving
Coffee or Tea included.

\$44.95 per person

Appetizer

Organic Mix greens Salad or Daily Chef Soup

Entrée—Choose One

Beef Tenderloin & New York Steak

Beef tenderloin (5oz), New York Steak (6oz each) in a red wine demi- sauce, rosemary fried potatoes, and fresh seasonal vegetables.

Atlantic Salmon & Shrimp

Grilled salmon (6oz) & Shrimp, Yukon gold garlic mashed potatoes, grilled vegetables and lemon butter turmeric jus.

Mediterranean Stuffed Chicken Breast

Stuffed with sun dried tomatoes, mushrooms, roasted red peppers, and goat cheese topped with a roasted pepper and tomato cream sauce.

Stonegate Vegetarian Complete Plate

Grilled fresh vegetables (zucchini, eggplant and bell pepper) with olive oil, garlic and sea salt.
Saffron couscous and wild rice.

Baked Goat Cheese - Herb goat cheese with roasted Portobello mushroom baked and served on top of house mix salad.

Warm Stonegate focaccia and flat grilled bread, and roasted garlic infused olive oil and Tangine Saffron sauce for dipping.

Dessert

Fresh Chef 's Daily Serving
Coffee or Tea included.