

ALICE BY HEART

April 5th ~ May 12th

THE
FIELD
HOUSE
&
FRESH
MEATS

1ST COURSE

Garden Salad

A traditional, garden-variety salad with mixed greens, tomatoes and cucumber. Served with Ranch or Raspberry Vinaigrette Dressing.

Breadsticks

Chef prepared homemade bread rolls buttered and sprinkled with garlic salt.

2ND COURSE

Glazed Baby Carrots

Baby Carrots roasted in the oven with brown sugar and honey. Seasoned with salt, pepper and rosemary.

Pasta Carbonara

Rotini noodles tossed in our house made creamy carbonara sauce, mixed together with bacon and English peas. Topped with fresh parsley.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

3RD COURSE

Fresh Baked Cookies

A variety of house made cookies served to your table fresh out of the oven.

BEVERAGES

All meals are served with your choice of non-alcoholic beverage.

COKE

CHERRY COKE

ICED TEA

ARNOLD PALMER

REGULAR COFFEE

DIET COKE

LEMONADE

SPRITE

ASSORTED HOT TEAS

DECAF COFFEE

-  *Dinner is served as a prefix meal. Salad and breadsticks will be served prior to the main course. Dessert will be served following dinner.*
-  *Gluten Free Guests can enjoy our signature fried chicken fried in vegetable oil with guava flour. This dinner is served with wild grain rice and glazed baby carrots.
REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.*
-  *Vegetarian Guests can enjoy our house made vegetable lasagna. This dinner is served with wild grain rice and glazed baby carrots.
REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.*
-  *Vegan Guests can enjoy our vegetable stir-fry made with zucchini, carrots, mushrooms, squash, eggplant and broccoli. Lightly coated with teriyaki glaze. Served with wild grain rice.
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Ticket price includes all the items listed above. **TIP IS NOT INCLUDED IN PRICE*