

DOUBT: A PARABLE

June 21st ~ July 21st

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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

Creamy Baked Cauliflower

Fresh cauliflower oven roasted mixed with a house made cream sauce topped with breadcrumbs and parmesan cheese.

Boiled Red Potatoes

Petite red potatoes boiled to perfection and served with butter, salt, pepper, sage and thyme.

Signature Fried Chicken

Succulent boneless chicken thighs hand breaded and fried golden brown.

3RD COURSE

Sinful Brownies

House made chocolate brownies. Drizzled with caramel.

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 prix fixe 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 mixed vegetables.
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 mixed vegetables.
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.
REQUEST MUST BE MADE AT TIME OF TICKET PURCHASE.*

Ticket price includes all the items listed above. **TIP IS NOT INCLUDED IN PRICE*