

Parkers' Lighthouse.

February 28 - March 5, 2016

Three-Course Dinner - \$30 per person

*Includes a choice of one item from each category

*Optional Wine Pairing available \$20

Starters

Caesar Salad Garlic Croutons, Reggiano Parmesan *Monte Tondo Soave*

Clam Chowder Tender Ocean Clams, Herb Cracker *Castello del Poggio Moscato d'Asti*

Garlic Cheese Bread Swiss, Parmesan, Garlic Butter *Ruffino Pinot Grigio*

Entrees

Fish & Chips French Fries, Housemade Cole Slaw Ramon Bilbao Albariño

Grilled Salmon White & Wild Rice Medley, Seasonal Vegetable *Wine by Joe Pinot Noir*

Mary's Free Range Half Chicken Carmelized Onion Risotto, Asparagus, Lemon Thyme Sauce Locations AR3 Malbec

Dessert

New York Style Cheesecake Raspberry Coulis *Peter Lehman Semillon*

Vanilla Crème Brulee Whipped Cream and Fresh Fruit Peter Lehman Semillon



Parkers' Lighthouse.

February 28 - March 5, 2016

Two-Course Lunch - \$20 per person

Starters

Caesar Salad

Garlic Croutons, Reggiano Parmesan Monte Tondo Soave

Clam Chowder

Tender Ocean Clams, Herb Cracker Castello del Poggio Moscato d'Asti

Garlic Cheese Bread

Swiss, Parmesan, Garlic Butter Ruffino Pinot Grigio

Entrees

Fish & Chips

French Fries, Housemade Cole Slaw Ramon Bilbao Albariño

Grilled Salmon

White & Wild Rice Medley, Seasonal Vegetables Wine by Joe Pinot Noir

Chopped Salad

Grilled Shrimp, Romaine Lettuce, Avocado, Cucumber, Tomato, Onion, Applewood Smoked Bacon, Herb Parmesan Dressing

Artesa Chardonnay

*Optional Wine Pairing available \$20