

2009 Three Course Dinner I

~

SALAD

The Kitchen

w/mixed greens, roasted chick peas, radish, red onion & honey-poppy seed dressing

with

Assorted Hot Rolls & Butter

~

ENTREE

Oven Roasted Chicken Breast

skin stuffed w/ricotta, marjoram & leeks w/JEFF The Cranberry Relish & grilled apples

&

Roasted Red Potatoes

&

Grilled Market Vegetables

~

DESSERT

Hot Chocolate Fudge Cake

~

Jeff the Coffee Fresh Roasted & Ground

Decaf upon request

or

Fresh Steamed Loose Tea

Specialty & herbal, please ask server for selection

~

Dinner \$35.80

Tax: 4.65

Gratuity: 5.37

Dinner per person: \$45.82

Quote excludes alcoholic beverages

www.3guysandastove.com