

2009 Two-Course Menu II

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SALAD

The Kitchen

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

Assorted Hot Rolls & Butter

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ENTREE

Oven Roasted Chicken Breast

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

&

Roasted Red Potatoes

&

Grilled Market Vegetables

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Jeff the Coffee Fresh Roasted & Ground

Decaf upon request

or

Fresh Steamed Loose Tea

Specialty & herbal, please ask server for selection

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Cost of dinner per person:	\$28.35
Tax:	3.69
Gratuity:	<u>4.25</u>
Total cost of dinner per person:	\$36.29

Quote excludes all alcoholic beverages.

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