



**Chef Fredy's Table**  
**Prix Fix Menu ...\$47.95**

**Choice of**

**Soup of the Day**

The chef's soups created with the freshest ingredients available

**Blood Orange Salad**

Baby arugula, toasted almonds and goat cheese, orange Champagne vinaigrette

**Applewood Smoked Bacon**

Beer braised remoulade & maple syrup

**Chef Fredy's Vegan lovers**

Marinated wild mushrooms tossed with fresh chopped avocado salsa and roasted pistachio puree served on a grilled garlic crostini

**Flash Fried Calamari**

Our house specialty for over 20 years

**Entrée**

**Shrimp & Scallop Skewer**

Grilled shrimp and sea scallops spiked with fire roasted red pepper sauce, spinach scented risotto and grilled vegetables

**Fredy's Chicken Parmesan**

Marinated chicken breast & melted mozzarella cheese enhanced with light roasted garlic and plum tomato sauce plated over fettucine pasta

**Italian Sausage & Chicken Pasta**

Broccoli rabe and roasted garlic fresh herbs in a light Pinot Grigio reduction, served over fresh homemade pappardelle pasta

**Atlantic Salmon Fillet**

Enlightened by a teriyaki glaze set on a mango, papaya and pineapple chutney plated with wasabi whipped potatoes and vegetable medley

**Additional \$10.00 surcharge for this item**

**Grilled Filet Mignon**

Served over gorgonzola cheese, roasted garlic whipped potatoes and sautéed spinach enhanced with a Cabernet Sauvignon reduction

**Dessert**

**Guinness Stout Brownie~ Banana Bread Pudding or Dark Chocolate Mousse**

Garnished with fresh berries and whipped cream

**Gift certificates and coupons are not valid with this menu**