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| RPD 2025 Menu | | |
| **First Course** | | |
| **Spinach Artichoke Dip** | **OR** | **Pork Potstickers** |
| **A savory mixture of spinach, artichokes, and cream cheese, served with crisp tortillas.** | **Pork potstickers seared and steamed. Served with a side of soy, sesame dipping sauce.** |
| **Second Course** | | |
| **Soup du Jour** | **OR** | **Spring Spinach Salad** |
| **Soup of the day** | Hearty spinach with a warm bacon dressing and topped with pickled red onion, tomato, sliced mushrooms and crisp croutons. |
| **Main Course** | | |
| **Maple Chipotle Salmon** | **Or** | **Steak Au Poivre** |
| Grilled salmon fillet finished with a maple chipotle glaze, served with | **Pan seared beef striploin in a creamy porcini mushroom, cracked pepper brandy sauce.** |
| **Lamb Gyro** | | |
| **A house made pita filled with marinated roasted lamb. Topped with a red onion, cucumber, tomato, feta cheese salad and tzatziki sauce. Served a side of crispy French fries.** | | |
| **Dessert** | | |
| **Angel Food Cake** | OR | **Chocolate Decadence** |
| **Served with Chantilly cream, lemon curd and minted spring berries.** | **Rich chocolate mousse, crisp caramelized hazelnut cookie and dark chocolate glaze, with caramel sauce and Chantilly cream.** |