



## **James Arthur Vineyard Three Course Meal - \$20.99 per person** (\*Except specially marked)

Prices corresponding to each entrée include the dish, vegetable of your choosing, choice of potato, breadbasket, specified dessert and iced tea, water and/or lemonade. \*GF – Gluten-free\*

### **Course 1 (choose one):**

- Garden Salad (GF)
- Spring Mix Salad (GF)
- Green Salad (GF)

### **Course 2 (choose 1 vegetable, 1 starch and 1 meat or vegetarian dish):**

#### Vegetable Options

- Orange Glazed Carrots (GF)
- Green Beans Almandine (GF)
- Mixed Vegetable w/ Lemon Butter (GF)

#### Starch Options

- Garlic Mashed Potatoes (GF)
- Savannah Red Rice or Wild Rice (GF)
- Cheesy Mashed Potatoes (GF)
- Twice Baked Potato (GF)

#### Meat Options

- Smothered Chicken Breast (GF)
- Stuffed Chicken Breast
- Roasted Herb Pork w/ Mango Salsa (GF)
- Cinnamon Crusted Pork Chops w/ Brandied Cherries
- Roast Beef in Au Jus & Mushrooms (GF)
- Beef Tenderloin w/ Mushroom Sauce (\*\$24.99 per person) (GF)
- Beef Fillet Stuffed w/ Provolone Cheese & Spinach (\*\$24.99 per person) (GF)

#### Vegetarian Options

- Pasta Primavera
- Fettucine Alfredo
- Grilled Salmon (GF)

### **Course 3 (choose one):**

- Pineapple Pecan Cake
- Turtle Cheesecake
- Chocolate Kahlua Cake
- Dark Chocolate Ganache Cake



## **Three Course Meal - Continued**

- A 15 percent service charge is added to final bill.
- Salads are set at each guest's seat upon arrival.
- Dietary restrictions can be accommodated but an upcharge may be applied; ask for details.
- Wine by the glass is \$6 per person or at a per bottle rate.
- Soda is available for \$2 per 20-ounce bottle.