

Howl at the Harvest Moon Fall Menu

\$39 four course menu plus tax & gratuity

Appetizer

Crab Bisque

Soup of the Day

House Made Potato Chips with warm bleu cheese & green onions

Petite Smoked Salmon with caviar & sour cream topped on potato pancake

Salad

Yellow Dog House Salad

Classic Caesar Salad

Salad of the Day

Entrée

Traditional Baked Cod

Fresh cod baked in lemon butter, white wine & fresh tomato, topped with bread crumbs

Melted Havarti cheese, fresh green bean & chef's rice

Onion Crusted Chicken

Boneless chicken breast encrusted with crispy onions, caramel citrus glaze

Mashed potato & fresh vegetable

Peppercorn Crusted Tuna

Yellow fin seared rare with peppercorns, Canton noodles, ponzu sauce

Mixed Asian vegetable

Potato Crusted Salmon

Scottish salmon encrusted with potatoes, lobster saffron cream sauce

Chef's rice & fresh vegetable

Meatloaf

Ground beef tenderloin topped with crispy fried onions, Bordeaux demi-glaze

Potato pancake & fresh vegetable

Meatballs & Pasta

House made ground beef tenderloin meatballs topped on our fresh pasta

Roasted tomato sauce & fresh basil Shaved Parmesan, Asiago & Romano cheeses

Grilled Portabella Mushroom

Stuffed with artichoke hearts, fresh spinach, roasted red peppers, Havarti cheese & chef's rice

Mini Dessert

Harvest Cobbler, Crème Brulee, Coconut Cream Pie, Cheesecake

Chocolate Bread Pudding, Chocolate Walnut Dog Bone Brownie with Vanilla Ice Cream