



BLACKBURN'S

farm to table

DINNER

\$30 per person not including tax and gratuity

FIRST COURSE *choose from*

SOUP OF THE DAY

ORGANIC FIELD GREENS *cucumbers, tomatoes, sunflower seeds & white balsamic vinaigrette*

SECOND COURSE *choose from*

CENTER CUT PORK CHOP *with caramelized peaches & truffle mashed potatoes*

SHRIMP SCAMPI *in a white wine, garlic cream sauce with Italian parsley*

GRILLED BREAST of CHICKEN *with herb jus and fingerling potatoes*

FILET of BEEF MEDALLIONS *with sautéed wild mushrooms in a Bordelaise sauce*

LOBSTER RAVIOLI *in a sundried tomato and pesto sauce*

THIRD COURSE *choose from*

NEW YORK CHEESECAKE *with seasonal berries*

BRAZILIA *whipped chocolate with hazelnut crust*

BEVERAGES *\$1.95*

ICED TEA COKE DIET COKE SPRITE DR. PEPPER

WINE *imported and domestic wine list is available*

DOMESTIC BEER *domestic beer list is available*

