



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, iced water and lemonade.

Course 1:

Salad Options (choose one)

- Garden Salad
- Spring Mix Salad
- Green Salad

Course 2:

(Choose 1 Vegetable, 1 Starch and 1 Meat or Vegetarian Dish)

Vegetable Options

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

Starch Options

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

Meat Options

- Smothered Chicken Breast
- Stuffed Chicken Breast
- Roasted Herb Pork w/ Mango Salsa
- Cinnamon Crusted Pork Chops w/ Brandied Cherries
- Roast Beef in Au Jus & Mushrooms
- Beef Tenderloin w/ Mushroom Sauce (*\$23.99 per person)
- Beef Fillet Stuffed w/ Provolone Cheese & Spinach (*\$23.99 per person)

Vegetarian Options

- Pasta Primavera
- Fettucine Alfredo
- Grilled Salmon

Course 3:

Dessert Options

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



Three Course Meal - Continued

- A 15% Service Charge is added to final bill.
- Salads are set at each guest's seat upon arrival of your party.
- Dietary restrictions can be accommodated but an upcharge may be applied, ask for details.
- Wine by the glass are \$5.00 per person or by bottle purchases are available.
- Soda is available for \$2.00 per bottle.