



# PLAYING WITH FIRE

## The Theo Fleury Story

### - *Dinner Menu* -

#### APPETIZER

Spinach and Roasted Artichoke Dip<sup>GF</sup>  
with Tortilla Shards (Rice Crackers<sup>GF</sup> available upon request)

#### STARTER *(Choose One)*

Organic Greens with Balsamic Dressing<sup>GF, VG</sup>  
Caesar Salad with Garlic Croutons

#### MAIN COURSE *(Choose One)*

Roasted Beef Striploin with Red Wine Au Jus<sup>GF</sup>  
Medium Rare or Well Done  
with Whipped Potatoes<sup>GF</sup>, Yorkshire Pudding, Fall Vegetable Selections<sup>GF</sup>

Chicken Supreme with Hunter Sauce<sup>GF</sup>  
with Whipped Potatoes<sup>GF</sup> and Fall Vegetable Selections<sup>GF</sup>

Salmon with Brandy Cream and Shrimp<sup>GF</sup>  
with Whipped Potatoes<sup>GF</sup> and Fall Vegetable Selections<sup>GF</sup>

Vegan Coconut Curried Vegetables<sup>GF, VG</sup>  
with Basmati Rice<sup>GF, VG</sup>

#### DESSERT

##### Sampler Platter

*\*Made with some ingredients that may have come in contact with nuts*

New York Cheesecake with Strawberry Compote, Chocolate Cake with Vanilla Crème Anglaise  
Fruit Infused Panna Cotta with Gluten Free Short Bread Cookie<sup>GF</sup>, Rice Pudding<sup>GF</sup>

GF = GLUTEN FREE VG = VEGAN

**If you have any allergies and/or dietary restrictions, please speak with your server.**

*\*Menu subject to change*