

1<sup>st</sup> Course Choice of:

**CHICKEN DUMPLING SOUP**

**PS23 SALAD**

Mixed Greens, Tomato, Carrots, Cucumbers

2<sup>nd</sup> Course Choice of:

**CEDAR-PLANKED SALMON**

Citrus Beurre Blanc, Russet Potato-parsnip Hash, Asparagus, Balsamic Glaze\* GF

**BRAISED SHORT RIB**

Mashed Potatoes, Honey Glazed Carrots, Diane Sauce GF

**FRIED AMISH CHICKEN**

Mashed Potatoes, Cream Corn Sauce, Corn Bread Muffin, Seasonal Veggies

**STUFFED RED BELL PEPPER**

Farm Fresh vegetables, Creamy Parmesan Risotto, Tomato Sauce GF

**FILET MEDALLIONS**

Bleu Cheese Crusted, Balsamic Glaze, ParkSide 23 Hash GF

**SEARED SCALLOPS**

Butternut Squash Risotto, Citrus Beurre Blanc, Fresh Sage GF

3<sup>rd</sup> Course Choice of:

**FLOURLESS CHOCOLATE CAKE**

Mixed Berry Compote, French Cream GF

**BROTHER BOB'S CARROT CUPCAKE**

Cream Cheese Frosting, Raisins, Coconut and Pecans GF

**SEASONAL FRUIT SORBET GF**

*GF=Dishes prepared gluten friendly. For more gluten friendly options and all allergy concerns, please talk with your server.*