



TOUR DINNER MENU
WINDOWS ON THE BAY
DAY 1

APPETIZER

Riveredge Garden Salad with choice of dressing

ENTREE

Chicken Marsala

Boneless, skinless breast of chicken sautéed with mushrooms and shallots, deglazed with sweet marsala wine and demi glace'

Ravioli Primavera

Delicate three cheese ravioli tossed with plenty of garlic, basil, and fresh seasonal vegetables in a creamy marinara sauce, served with garlic toast points

Grilled NY Strip

Center-cut NY Strip, char-broiled to perfection, topped with red wine and blue cheese butter

Baked Atlantic Salmon

Fresh salmon fillet baked with wine and herbs, finished with a flavorful Béarnaise sauce

Your dinner is accompanied by fresh baked rolls and butter, potato, vegetable, coffee, tea or decaf

Chocolate Mouse Pie (Spring and Summer Season)

Pumpkin Mousse Pie with Cinnamon Whipped Cream (Fall Season)