



TOUR DINNER MENU  
WINDOWS ON THE BAY  
DAY 3

APPETIZER

Riveredge Garden Salad with House Dressing

ENTREE

Chicken Amaretto

Sautéed boneless, skinless breast of chicken smothered with and Amaretto cream sauce topped with toasted almonds and red bell pepper

Steak Lyonnaise

Grilled center cut sirloin served with a caramelized onion demi glace'

Baked Sole Creole

Fresh fillet of Sole topped with a spicy but mild tomato Creole sauce

Grilled Portobello and Eggplant Napoleon

Layered with tomato basil coulis and asiago cheese wrapped in puff pastry served over wild rice pilaf

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

Caramel Dutch Apple Pie