OVERWOOD

Each table starts with two Caesar salads then chooses one appetizer and two entrees from the menu below.

2 Caesar Salads
1st Course
Hearts of romaine lettuce tossed in our creamy Caesar dressing with freshly grated parmesan & herbed crostini

Chicken & Avocado Eggs Rolls
2nd Course
Grilled Chicken with queso blanco, roasted corn, black beans and avocado; flask fried and served with a jalapeno/avocado dipping sauce

Ahi Tuna
2nd Course
Sesame and soy marinated wood grilled Ahi Tuna seared rare over sweet and spicy picled Asian vegetable julienne; served with wasabi aioli

Chicken Brochette
3rd Course
Marinated and skewered tender filet of chicken breast wrapped in apple wood smoked bacon and served on a bed of garlic mashed potaoes with mushroom gravy

Blackstrap Baby Back Ribs
3rd Course
A 1/2 rack of fall off the bone baby back ribs glazed with a molasses and rum bbq sauce; served with fresh cut fries and cole slaw

Woodgrilled Vegetable Lasagna
3rd Course
Fresh grilled vegetables layered with tender pasta, fresh spinach & herb ricotta; finished with pomodoro sauce

Woodoven Atlantic Salmon Salad
3rd Course
Mixed greens with fresh tomatoes, sundried currants & cranberries tossed in our mimosa vinaigrette