



\$48.00 / PERSON

## APPETIZER (CHOOSE 1)



### Autumn Pear Salad

Fresh grilled pears with arugula, spinach, and baby kale, shredded brussels sprouts, radish, pickled red onion tossed with our honey herb vinaigrette.



### Pot Stickers

Crispy chicken and vegetable pot stickers served with our honey soy Thai dipping sauce.

### Corn Riblets

Quartered sweet corn on the cobb with a light hickory batter and served with a honey chive butter sauce for dipping.

## ENTREES (CHOOSE 1)

### French Onion Braised Short Rib

Tender beef short ribs braised in house made caramelized French onion demi, served with mashed potato and topped with Gruyere toast.



### Honey Lime Chicken And Avocado

Grilled honey lime chicken breast with fresh sliced avocado served over Cecil's rice.



### Stuffed Zucchini Boat

Baby spinach, mushrooms, red peppers and house made vegan Ricotta, in a baked zucchini boat and served with Cecil's rice.



### AAA Sirloin

Grilled Canadian AAA 7oz sirloin served with Cecil's creamy cowboy garlic butter dipping sauce and your choice of potato or rice and chef's vegetables.

## DESSERT (CHOOSE 1)



### Decadent Chocolate Brownie

Our decadent flourless double chocolate brownie.

### Banana Foster Cheesecake Split

Cheesecake Factory banana foster cheesecake alongside Cecil's soft vanilla ice cream and shaved chocolate.

### Godiva Double Chocolate Cheesecake Split

Cheesecake Factory Godiva double chocolate cheesecake alongside Cecil's soft vanilla ice cream and shaved chocolate.

