



---

## 3 COURSE SUNDAY SUPPER – ONLY \$21.95

[ AFTER 2:30PM

### *first course* **SELECT ONE**

**A CUP OF EITHER OF OUR HOUSE MADE SOUPS**

**ARCADIAN TOSSED SALAD**

Diced vegetables, dusted croutons, balsamic vinaigrette

**CAESAR SALAD**

Crisp romaine, red onion, herb & pepper croutons, shaved parmesan

**TAVERNE WEDGE**

Crisp iceberg, cherry tomatoes, crisp pancetta, egg, scallions, creamy bleu dressing

---

### *second course* **SELECT ONE**

**PENNE PASTA**

Fire grilled chicken, tomatoes, garlic, roasted peppers, basil, scallions, Romano cheese

**LEMON PEPPER TROUT**

Sautéed with mashers and green beans

**GRILLED CHICKEN with GOAT CHEESE**

Chicken breast, fresh local goat cheese, sundried tomato cashew pesto, fresh basil, served over garlic herb capellini

**ANGUS BEEF POT ROAST**

Rich Beef Gravy, Yukon Gold mashers, green beans

**SLOW ROASTED PORK LOIN**

Herb and spices, potato pancake with gravy, broccoli, house apple sauce

**SOUTHWEST CHICKEN SALAD**

Creamy cilantro-lime dressing, grilled Cajun chicken, avocado, sweet corn salsa, tomatoes, red onion, pepper jack cheese

---

### *third course* **SELECT ONE**

**SNICKER'S BROWNIE**

**BREAD PUDDING**

**FRESH BAKED CHOCOLATE CHIP COOKIE**

with vanilla ice cream

If you have food allergies be aware that not all ingredients are listed. Please consult your server.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**Management Team**

**GM: MARI ZARACK | COURTNEY CALL**

**Executive Chef | ERIK GAIZUTIS**

**BASSLAKETAVERNE.COM**