



The Lucerne Inn

(Dine-in only; no substitutions)

\$29.95

With a Glass of Wine or Choice of Beer \$34.95

Appetizers (Choose One)

Baked Brie: Topped with Fruit & Pine Nuts

Roasted Asparagus: Wrapped in Prosciutto and topped with Hollandaise

Soup

Wild Mushroom Soup

Salad

Mixed Green Salad-cucumbers, tomato, onion, carrots

Entrées (Choose One)

(Includes Bread Service, Starch and Fresh Vegetables)

Pork Tenderloin Dijonnaise: Garlic, Onions, Mushrooms, Mustard Wine Sauce

Chicken Coq au Vin

Chicken a l'Orange: Shallots, Garlic, Rosemary-Orange Triple Sec Butter Sauce

Shrimp Provencal

Mussels: Steamed in White Wine

Haddock Almondine: Almond Crusted with an Amaretto Cream Sauce

Dessert

Crème Brulée

Presented by Chef Arturo Montes

Denotes gluten free (not prepared in a gluten free environment). Most entrees can be prepared gluten free.

NOTE: Consumption of raw or uncooked foods can cause food borne illness