

Wence's Restaurant

- T H R E E -

COURSE ONE

Select One

Wence's House Salad

Organic Spring mix, Romaine, Cherry Tomatoes, Red Onions, Aged Asiago, Herb Vinaigrette

Caesar Salad

Romaine Hearts, Herb Croutons, Aged Asiago Crisp

COURSE TWO

Calamari

Creole Remoulade Sauce

Roasted Brussels Sprouts

Lemon Herb Aioli

COURSE THREE

Select One

Rib Eye Steak

12 Oz. All Natural USDA Grilled Rib Eye, Au-Jus
Roasted Garlic Aged Bleu Cheese Yukon Garlic
Mashed Potatoes, Asparagus

Seared Chilean White Sea Bass

Jumbo Prawns, Manila Clams, Mediterranean Black
Mussels, Chorizo, White Wine Cherry Tomato
Saffron Shallot Sauce

Seafood Fettucini

Fettucini, Lobster, Sundried Tomatoes, Shallots,
Artichokes, Baby Organic Spinach, Asiago, White
Wine Garlic Cream Sauce

Pork Chop

14 Oz. Bone-in Tender White Marble Chop Fuji
Apple Brie Cheese, Broccolini, Garlic Mashed
Potatoes, Baby Carrots

Earth's Garden

Penne, Zucchini, Squash, White Onions,
Mushrooms, Cherry Tomatoes, Creamy Pesto,
Asiago

COURSE FOUR

Select One

Tiramisu

Ladyfinger Cookies Soaked In Espresso Liqueur,
Light Fluffy Mascarpone, Chocolate

Cheesecake

Seasonal Flavor Of The Day



*Prix Fixe Dinner Option Three
Not all ingredients are listed, please inform your
server of any dietary needs*