

Wence's Restaurant

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COURSE ONE

Wence's House Salad

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

COURSE TWO

Calamari

Creole Remoulade Sauce

Dungeness Crab Cakes

Pan-Fried, Sliced Cucumber Salad, Lemon-Mint Vinaigrette Demi Caper Sauce

COURSE THREE

Select One

Chicken Scallopini

Pan Seared All Natural Chicken Breast, Sherry Mushroom Demi Glaze, Scalloped Potatoes, and Broccolini

Lobster Spinach Fettucini

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

Filet Mignon

10 Oz. All Natural USDA Grilled Filet Mignon, Demi Glaze, Asparagus, Scalloped Potatoes

Wence's Seafood Grill

White Sea Bass, King Salmon, Wild Prawns, Sea Scallops, White Wine Lemon Caper Reduction, Grilled Polenta, Mixed Vegetables

Earth's Garden

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

COURSE FOUR

Select One

Flourless Chocolate Torte

Espresso Anglaise, Whipped Cream

Cheesecake

Seasonal Flavor Of The Day



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