
WENCE'S RESTAURANT

THREE



FIRST COURSE

Select one

GARLIC CHEESE BREAD

CALAMARI

Lightly Fried, Creole Remoulade Sauce

SECOND COURSE

Select One

CHICKEN SCALLOPINI

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

SEAFOOD FETTUCINI

Calamari, Prawns, Mediterranean Black Mussels, Manila Clams, Garlic, Asiago, Choice of Marinara, Gorgonzola Cream, or Creamy Pesto

SHRIMP & CRAB LOUIE

Iceberg Lettuce, Cucumbers, Diced Eggs, Red Onions, Radish, Beets, Avocado, Louie Dressing

RIB EYE STEAK

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

PORK CHOP

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

EARTH'S GARDEN

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

DESSERT

Select One

TIRAMISU

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

CHEESECAKE

Seasonal Flavor Of The Day



Prix Fixe Lunch Three

Not all ingredients are listed. Alert your server to any special dietary needs.