

Bistro

Entrees

Spanish Chicken

Airline chicken breast pan seared and oven finished with a Spanish oven roasted tomato sauce

Pork Osso Buco

A braised pork shank served with a white wine demi sauce and hearty vegetables

Iowa's First Barramundi En Papillote

Fresh farm-raised barramundi baked in a parchment envelope with onions, peppers and tomatoes and served with green chile hollandaise sauce

Veal Piccata

Veal leg cutlet sautéed and topped with lemon zest, capers, parsley and garlic in a white wine butter sauce

Asian Lamb Rack

Lamb rack marinated in soy sauce, garlic and ginger, grilled and topped with sesame ginger glaze

Scallops and Pasta

Sautéed scallops tossed with linguine in a pesto cream sauce

Daily Carved Selection

Ask your server about today's feature

All entrée selections include an appetizer course, dessert and beverage

\$12