

The Bowman Restaurant

Choice of Starter:

- Caprese Bruschetta (Fresh Mozz, Tomato, Basil & Red Onion, Tossed in Extra Virgin Olive Oil & Served on Crostini)
- Garlic Shrimp (Tender Shrimp, Sauteed in a Madeira Wine & Garlic Butter Sauce)
- Potsticker (Pork & Vegetable, Deep-Fried & Served with Wasabi Soy Dipping Sauce)

Choice of Entree:

- Chicken Mount Washington (Boneless Chicken Breast, Sauteed in a White Wine Butter Sauce with Mushroom, Bell Pepper & Crab Meat; Topped with Fresh Mozzarella & Served over Linguini with Vegetable du Jour)
- 8 oz. Filet Mignon (Center-cut Beef Tenderloin, Char-Grilled to Temperature & Served with Red Bliss Mashed Potatoes & Vegetable du Jour)
- Horseradish Salmon (7 oz. Salmon Fillet, Broiled with a Horseradish Bread Crumb; Topped with a Dollop of Horseradish Cream & Served with Asparagus & Baked Potato)

Choice of Dessert:

- Creme Brulee
- Chocolate Fudge Cake
- Peanut Butter Pie
- Prigel's Locally Made Organic Icecream

\$35. (Lunch or Dinner)