

## Twilight Dining Features

Served Between 4:30 and 5:30  
Monday through Saturday

Enjoy some creative entrees priced right.

All Entrees served with  
**Fire and Ice Fresca Garden Salad**  
(Substitute **Orange Cognac Salad** or  
**Caesar Salad** add \$2.00)

**Chicken Alfredo** Sautéed Garlic Chicken with a  
Creamy Asiago Alfredo Sauce \$13.95



**Baked Lobster Crab Cake** served with Jasmine  
Rice, Chefs mélange of Vegetables and  
Red Pepper Aioli \$15.5



**Ratatouille Spaghetti** served in a Blush Tomato  
Cream Sauce and Ratatouille Vegetables \$11.95



**Chicken Piccata** Chicken, Sautéed Boneless Chicken  
Breast in a White Wine Lemon Caper Sauce served  
with Rice and Mélange of Vegetables \$13.95



**Spaghetti and Meatballs** Chef Gary's  
Homemade Meatballs served with Marinara  
tossed in Spaghetti \$12.95



**Broiled Haddock** topped with Chunky Pomodoro  
Sauce topped with Asiago Breadcrumbs served with  
Jasmine Rice and Vegetables \$13.5



**Chicken Pot Pie** in Flakey Crust with  
Mashed Potatoes and Vegetables \$10.95



**Guinness Pot Roast** served in Fire and Ice Bread  
Bowl and Vegetables \$13.5



**Fire Grilled Steak Marsala** Grilled Steak  
topped with Mushroom Marsala Sauce,  
accompanied by Whipped Mashed Potatoes and  
Chef's Vegetables \$16.5



**Hearth Baked Macaroni and Cheese**  
served with Fresh Vegetables \$10.95

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**Best Of The  
Back Mountain**

Click here to cast your vote.



## VOTED BEST RESTAURANT

- Best Chef
- Best Atmosphere
- Best Martini
- Best Steak
- Best Wine List

## OPEN for LUNCH

Monday—Saturday  
11:30-4:30

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## CATERING and BANQUETS

On-Premise or Off-Premise



Custom Menus



40 Person Party Room



Ask about our Brochure  
or visit our website

Ask your server for more details or  
Call Sandy at 237-0707

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