



Dinner Menu



\$25

FIRST COURSE:

Choice of
Two non-alcoholic café drinks

SECOND COURSE:

Choice of
Any Rosso Pizza

THIRD COURSE:

Two Singolo Gelato



\$35

FIRST COURSE:

Cru House Salad

SECOND COURSE:

Choice of
Grilled Hanger Steak
Chicken Saltimbocca
Cedar Plank Scottish Salmon

THIRD COURSE:

Choice of
Crème Brulee
Chocolate Molten Cake



\$35

FIRST COURSE:

Taste-size portion of Fried
Cauliflower, Golden Frites, Garden
Tots and Pretzel Bites

SECOND COURSE:

Taste-size portion of Brat Slider, Big
New York Slider, Veggie Burger Slider
and a Hot Dog

Café Intermezzo

the European Coffeehouse

\$25

FIRST COURSE:

Choice of
Crostoni de Brie
Seafood Dip
Italian Bruschetta

SECOND COURSE:

Choice of
Tomato Basil Linguini
Garlic Argentine Red Shrimp
Chicken Florentine



\$35

FIRST COURSE:

Choice of
Fried Calamari
spicy marinara, garlic aioli, lemon
Meatballs
beef, pork, tomato, basil, polenta,
pecorino romano
Caesar Salad
parmesan vinaigrette, crouton,
baked parmesan, anchovy

SECOND COURSE:

Choice of
Spaghetti and Meatballs
tomato, parmesan, basil
Lasagna
pork and beef bolognese, mozzarella,
tomato, basil
Chicken Parmesan
creste de gallo, garlic crema, tomato,
provolone

THIRD COURSE:

Choice of
Zeppole
doughnut bites, nutella anglaise,
toasted hazelnuts
Tiramisu GF
espresso soaked ladyfingers,
mascarpone



\$35

FIRST COURSE:

Choice of
House Salad
Caesar Salad
Karen's "Flying-D" Bison Chili

SECOND COURSE:

Choice of
Fresh Fish Feature
Garlic mashed potatoes and asparagus
Bison Short Ribs Slow-braised
BBQ sauce, garlic mashed potatoes, carrots
Ted's Beef Filet Hand-cut
Seasoned and evenly seared, finished with lemon butter, broccoli, garlic mashed potatoes
Bison Filet available for \$10 more.

THIRD COURSE:

Choice of
Cookie and Ice Cream
Wildberry Cheesecake

ALSO INCLUDES:

Drink options from bottled, glass, hand crafted, shakes, malts & floats, Bison Ridge Wines and Draft beer.



\$25

FIRST COURSE:

Butternut Squash and Walnut Goat
Cheese Popovers

SECOND COURSE:

Crisp Arugula salad and Warmed,
Local Brie and Dig Drizzled with
Wild Mountain Honey Vinaigrette

THIRD COURSE:

Pork Tenderloin Scallopini with
Apricot Brandy Cream, Local
Mushrooms and Gingered Sweet
Potato Brulee



\$35

FIRST COURSE:

Choice of
Potstickers
House Salad

SECOND COURSE:

Choice of
Rainbow Roll
Picasso Roll
Churrasco Full

THIRD COURSE:

Choice of
Passion Fruit Crème Brulee
Butter Cake



\$35

FIRST COURSE:

Choice of
Clam Chowder
Earl's Hushpuppies
Ceviche
Crispy Brussel Sprouts
Crispy Point Judith Calamari

SECOND COURSE:

Choice of
Shrimp Pasta
Low Country Boil
Just Hooked Catch of the Day
Crispy NC Catfish
Roasted Chicken

THIRD COURSE:

Choice of
Mini Key Lime Pie
Mini Coconut Pie