



DATE NIGHT

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First Course

(choose one to share)

Marinated Chicken Satay

Massad's Signature Aioli

Home Made Cauliflower

Signature Dipping Sauce

Spinach and Artichoke Dip

Grilled French Bread

Second Course

(choose one to share)

French Brie and Mixed Green Salad

Crispy Bread
Cranberry Vinaigrette

Classic Caesar Salad

Shaved Parmesan Cheese
Croutons

Caprese Salad

Vine-Ripe Tomatoes
Buffalo Mozzarella
Aged Balsamic Vinegar

Third Course

(choose two – share only if you want 😊)

Pan Seared Pork Tenderloin

Potato Latke and Farm Fresh Vegetables

Herb Stuffed Flank Steak

Baby Potatoes and
Farm Fresh Vegetables

Braised BBQ Ribs

Savory Sauce, Farm Fresh Vegetables and
Creamy Mashed Potatoes

Grilled Chicken and Beef Kabobs

Mediterranean Cous Cous,
Homemade Hummus. Pocket Bread
Massad's Signature Aioli

Pan Seared French Cut Chicken

Green Onion Pesto,
Garlic Mashed Potatoes
Sauté of Sweet Corn and Peas

Spicy Sausage Rigatoni

Tomato Cream Sauce

Fourth Course

Selection of John's Homemade Chocolate Truffles
YUM!!!

ONLY \$19.95 per person

Executive Chef: John Massad

**** Menu may vary slightly for each date night!!**