



Friday Night at
The Tap Room
July 8, 2016

Join us on Friday in the Tap Room
“Beat the Heat Summer Soups and Salads”
prepared by Chef Katherine
Cost is \$14.00 per person

Children 6-13 years, \$7.00
5 years and under are FREE.

The Tap Room opens at 5 pm for
cocktails with dinner served at 6:30.
You don't have to have dinner
to join us for cocktails!

Menu

Bread/Rolls

Spinach Berry Salad

**Baby Spinach with Red Onion, Boiled Egg, & Fresh Berries*
~Choice of WARM BACON BALSAMIC or HONEY MUSTARD~*

Tomato & Blue Cheese Bisque

Creamy tomato Soup with Blue Cheese Melted In

Poached Salmon Nicoise Salad

White Wine & Lemon Poached Salmon over Poached Green Beans, Potatoes, Boiled Eggs, Grape Tomatoes, & Kalamata Olives in a Lemon Vinaigrette

Vegetable Pistou Soup

Carrots, Leeks, Potatoes, Green Beans, Tomato & Zucchini Simmered with White Wine & Vegetable Stock, Topped with Tomato, Basil, & Parmesan Pistou

Grilled Chicken Greek Salad

Grilled Lemon Chicken Tossed with Cucumbers, Red Onion, Tomato, Olives, Feta Cheese, & a Red Wine & Caper Vinaigrette

Vanilla Custard Eclairs & Lemon Curd Cream Puffs

Please RSVP Ken Gerhardt at
kgerhardt@carolinacolours.com
or at 772-0201 no later than Noon on
Thursday. Thank You!