



TWO CAN DINE FOR \$79

CHOICE OF STARTER

CHEF'S DAILY SOUP

ask your server for today's soup

MORGANS HOUSE SALAD GF M

mixed greens, seasonal berries, local goat cheese, crispy quinoa, sherry vinaigrette

CAESAR SALAD

chopped romaine hearts, house made garlic dressing, Grana Padano, brioche croûtons
crispy cheese

CHOICE OF ENTRÉE

SEAFOOD LINGUINE

sautéed bay scallops, wild prawns, crab garlic, chili, heirloom tomatoes and arugula
choice of olive oil and lemon, tomato or alfredo sauce

CEDAR PLANK SALMON

cedar plank salmon, fingerling potatoes
green beans, lemon

BEEF DUO

soy braised beef short rib, seared AAA fillet
potato, carrot jalapeno puree,
broccolini, demi

CHICKEN GNOCCHI

roasted chicken breast, house made
gnocchi, wild mushrooms, peas, seasonal
vegetables, applewood smoked bacon
marsala cream sauce

CHOICE OF WINE

JACKSON-TRIGGS RESERVE SELECT
SAUVIGNON BLANC OR
CABERNET SAUVIGNON



all entrees are served with
chive mashed potatoes and
seasonal vegetables (except pasta)
price subject to applicable taxes
no substitutions

