Dinner and a show pre-fixe menu

Choose 1 Starter: Soup, Small plate, or Salad

WILSON'S
TAPAS BAR LOUNGE
AT FELLOWSHIP VILLAGE

Choose 1 entrée and two side dishes

Soups

Soup of the Day

Please ask your server for our daily selection

French Onion

Caramelized onions, beef broth, crouton, topped with melted provolone cheese.

Small Plates

Shrimp Cocktail

Served with house made cocktail sauce

Artisanal Focaccia Bruschetta

Focaccia crostini, tomatoes, red onion, garlic, basil, herb cream cheese, balsamic reduction

Chicken Wings

Served buffalo or Asian Style

Fresh Guacamole

Made to order and served with tortilla chips

Parmesan Truffle Fries

Fried seasoned potatoes, tossed with truffle oil and parmesan cheese served with creamy garlic aioli

Neat Nachos

Corn tortilla tostada topped with shredded cheddar cheese, diced tomatoes, minced red onion, garnished with Mexican crema & sliced avocado.

House Salad

Iceberg lettuce, tomatoes, cucumber and carrots, your choice of dressing

Wedge Salad

Baby iceberg, topped with apple wood smoked bacon, tomatoes, red onions & bleu cheese dressing

Entree House Salad

Romaine lettuce, Tomatoes and cucumbers and your choice of dressing

Entree Caesar Salad

Romaine lettuce, Caesar dressing, house made croutons, parmesan cheese

Entrée

Steak Frites

Grilled 8 oz beef tenderloin steak basted with garlic butter and served with veal demi-glace and choice of French fries, parmesan truffle fries or onion frites.

Cote de Boeuf aux Champignons

Pan-seared rib-eye steak tips, sauteed wild mushrooms, blistered grape tomatoes and sauce bordelaise

Sous-Vide Cider Brined Pork Chop

Seared bone-in pork chop cooked slow and low under temperature control, finished with figs, caramelized fennel and apple butter glace de viande

Char-grilled 80z Angus Sirloin Burger

Premium Burger -100% Local Grass Fed Angus Beef cooked to order on a brioche bun with lettuce, tomato, dill pickle and ketchup, Served with French Fries or Truffle Fries.

Apple Stuffed Cranberry Chicken

Roasted French chicken breast with apple-sage stuffing and cranberry orange chutney

Shrimp Scampi

Jumbo butterflied shrimp sautéed with garlic butter, white wine, and lemon velouté

Pan-Seared Salmon and Asparagus

Served with saffron jasmine rice, lemon dill crème fraîche and pressed garlic velouté

Lemon Sole Almandine

Pan-seared lemon sole with toasted almonds, parsley, and lemon brown butter sauce

Seasonal Fresh Seafood

Grilled, pan-seared or broiled served with your choice of garlic scampi sauce, almandine sauce or Asian ginger glaze.

Add Sides Dishes

Saffron Jasmine Rice Baked Potato or Mashed Potatoes w/gravy Baked Sweet Potato or Mashed sweet potato Steamed Broccoli or asparagus