## **ASTICOU INN**

## **Dinner Selections**

All Dinners Served with Freshly Baked Bread, Chef's Choice Seasonal Vegetable

Salad

Mixed Green Salad with Assorted Fresh Vegetables and Champagne Vinaigrette

Entrées

- 1. Grilled Black Angus Filet Mignon with Red Wine Reduction or
- 2. Prosciutto Wrapped Chicken Breast Stuffed with Roasted Peppers and Herbed Chevre or
  - 3. Pistachio Crusted Halibut Filet

Side Dish Garlic Mashed Potatoes

**Dessert** 

Blueberry Pie

**Drinks** 

Non-alcoholic beverages (coffee, tea and soda)

All prices are subject to 8% State *of* Maine Tax and 20% Service Charge

It is understood that the costs of the entire meal for each attendee will be the price indicated on Entrees and in addition the price on the Dessert subject to the 8% State of Maine Tax and the 20% Service Charge.