

ain't too proud

THE LIFE AND TIMES OF
THE TEMPTATIONS

PRESHOW DINNER

February 18th-20th, Dinner Starts @ 6 PM

Duo Ceaser Salad (Veg)

Kale, Romaine, Shaved Parmesan, Croutons, and Caesar Dressing

Artichoke Chicken (GF)

Local Red Bird Farms Chicken Breast, Artichoke Hearts and Sun-Dried Tomatoes in Natural Au Jus

Lobster Bisque
with Grilled Sourdough Bread

Chive Cream Edamame (GF Veg)

Cranberry Cornbread Stuffing
Classic Stuffing with Tart Cranberries

Grilled Strawberry Pound Cake (Veg)
Sweet Pound Cake Grilled and Topped with Macerated Strawberries and Fresh Whipped Cream

[Click Here To Make Your Reservation](#)

Or Call (719) 477-2102