

# **Rainbow Gardens Dinner Specials**

## **Specialty Drinks**

**Jingle Juice – A Moscato Red Wine Punch With Hints of Lime, Apple, and Cranberry,  
Topped with Prosecco and Garnished with Festive Gum Drops ~ 9**

**Smith & Forge Hard Cider ~ 6.00**

**Hot Spiced Cider ~ 4.50**

## **Appetizers**

Mussels Tossed in a Cilantro, Coconut, and Curry Sauce 14

Cheesy Refried Bean Quesadilla with Jalapeños 11

## **Entrees**

### **BBQ Pit**

House Smoked BBQ Brisket over Cheddar Cheese Polenta Cakes & A Side of  
Cornbread 18

### **Carbonara Effect**

Creamy Bacon Carbonara Served over Angel Hair Pasta & Peas 17

### **Hey Paisan**

Artichoke, Sundried Tomatoes, and Mozzarella Stuffed Chicken Breast served  
over Penne Pasta Tossed with Spinach & Caper Wine Sauce 18

### **Off the Hook**

Cajun Salmon Served over a Rice Pilaf with Dates & Cranberries Topped with  
a Drizzle of Sunflower Honey 20

### **Hey Smokey**

House Smoked Duck Breast with Bacon, Spinach, and Tomato on Toasted  
French Wedge with a Sweet Onion Relish & Sweet Potato Fries 16

## **December Saturday Night Dinner Theatre 8 & 15**

**“A Christmas in Wales” a Live Performance of a Dylan Thomas  
Masterpiece. A Great night out or an even better Holiday gift for  
a Friend \$60pp, tax & tip included**