

Plated Dinner Menu

Marinated Chicken Breast.....

Grilled chicken breast marinated in olive oil, salt, pepper, and fresh herbs.

Chicken Florentine

Chicken breast stuffed with spinach, mushrooms, and gruyere cheese.

Chicken Cordon Bleu

Chicken breast layered with ham, gruyere cheese, seasoned breadcrumbs, and drizzled with a Dijon-sage cream sauce.

Chicken Bruschetta.....

Chicken breast topped with fresh tomatoes, basil, garlic, shallots, and a balsamic reduction.

Stuffed Chicken Breast

Chicken breast stuffed with goat cheese & sun-dried tomatoes, topped with a rich chicken velouté.

Chicken Thighs

Seasoned, skin on chicken thighs topped with a rich chicken velouté.

Prime Rib.....

Salt crusted and roasted to medium rare, and thinly sliced. Served with horseradish cream.

Beef Tenderloin.....

Oven roasted and seasoned with fresh herbs. Served with a horseradish cream.

N.Y. Strip

Seasoned choice New York strip loin, slow roasted, then sliced and served with garlic-parsley butter.

Braised Short Ribs

Slow cooked in garlic, fresh herbs, and beef stock. Served with a red wine reduction.

Beef Stroganoff.....

Tender beef, onions, and mushrooms braised in a beef and wine reduction.

Meatloaf.....

Homemade juicy meatloaf made with onions, peppers, and seasonings.

Lamb Chop.....

Herb crusted and topped with a Dijon drizzle.

Pork

Choice of pork loin or pork tenderloin marinated in creole seasoning and served with a roasted garlic demi-glace.

Baked Ham.....

Sliced ham topped with a bourbon-cherry glaze.

Cod.....

Poached in white wine, garlic, and fresh herbs. Topped with dill cream sauce.

Seared Salmon

Fresh salmon fillet topped with a lemon-thyme beurre blanc.

Grilled Shrimp.....

Grilled citrus-smoked paprika marinated shrimp topped with

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Crab Cakes.....

House made crab cakes served with a lemon-herb cream sauce.

Risotto

Arborio rice cooked in white wine & chicken stock. Finished with parmesan cheese, wild mushrooms, fresh herbs, and butter. Vegetarian option available.

Fried Egg Plant.....

Thick slices of eggplant, breaded, and fried. Served with a roasted red pepper cream sauce.

Vegetable Lasagna

Layers of grilled asparagus, spinach, oven roasted tomatoes, roasted red peppers, ricotta cheese, and garlic-basil marinara sauce.

Spaghetti Squash.....

Spun threads of spaghetti squash cooked with red onions, wilted spinach, fresh herbs, pumpkin seeds, and tossed in a garlic-parsley butter.

Portabella Mushroom

Tender portabella mushroom roasted with olive oil, lemon, garlic, and thyme. Served with a mushroom velouté.

Vegetable En Croute

Roasted seasonal vegetables wrapped in puff pastry and baked. Served with a mushroom velouté.

Garden Salad.....

Mixed greens topped with red onion, tomato, shredded carrots, cheddar cheese, and your choice of dressing.

Caesar Salad.....

Romaine, sun dried tomatoes, parmesan cheese, and croutons tossed in house made Caesar dressing.

Field Greens

Fresh field greens topped with seasonal fruit, white cheddar cheese, and seasoned pecans. Served with honey black pepper vinaigrette.

Fresh Fruit.....

Seasonal fresh fruit and berries.

Starches

Roasted Potatoes, Baked Potatoes, Baked Sweet Potatoes, Roasted Garlic Mashed Potatoes, Red Skin Mashed Potatoes, Au Gratin Potatoes, Wild Rice Pilaf, Herbed Farfalle Pasta, Herbed Penne Pasta, Herbed Egg Noodles, Spaetzle (additional \$2.00)

Vegetables.....

Green Beans, Homey Glazed Carrots, Broccoli, Cauliflower, Peas, Corn, Roasted Vegetables, Asparagus (additional \$2.00 when available)

Desserts

Chocolate Cake, Carrot Cake, Strawberry Cake, Chocolate Cream Pie, Cherry Pie, Apple Pie, Cookies, and Brownies.

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