

PLATED, BUFFET or FAMILY STYLE DINNER CHOICES

MEDALLIONS OF CHICKEN FRANCAISE

Savory Egg Battered Pan Fried Chicken Medallions Gently Simmered in a Lemon Herb Beurre Blanc Garlic Herb Linguini \$29.00

HICKORY SMOKE ROASTED PRIME RIB

Bourbon BBQ Scented Au Jus \$48.00 per person

GARLIC HERB RUBBED PRIME RIB

Roasted Brunoises of Root Vegetables, Cabernet Horseradish Scented Jus lie \$48.00

FIRE GRILLED SIRLOIN STRIP STEAK

Wild Mushroom Aged Sherry Demi-Glace
Citrus Horseradish Bourbon Butter
Roasted Garlic Gorgonzola Herb Butter
\$43.00

FIRE ROASTED SIRLOIN STRIP ROAST

Caramelized Pearl Onion Port Wine Pan Gravy or Cabernet Wild Mushroom Jus Lie \$43.00

FRENCH BISTRO BRAISED BONELESS BEEF SHORT RIBS

Roast Forest Mushroom Cabernet Sauvignon Demi-Glace
Piped Duchess Potato
\$42.00





PORTER BRINED BONELESS BEEF SHORT RIBS

Yukon Gold & Sweet Potato Mashed,
Porter Bourbon BBQ Sauce
Fried Sweet Mustard Pickled Onions
\$42.00

KOREAN BBQ BONELESS BEEF SHORT RIBS

Salty, Sticky, Sweet & Tender
Sesame Citrus Honey Gochutgaru Chili
Crispy Jasmine Rice, Ginger & Scallions
\$42.00

CHIANTI BRAISED BONELESS BEEF SHORT RIB

Caramelized Cippolini Onions & Wild Mushrooms Roasted Garlic Rosemary Mashed \$42.00

MAPLE SMOKE ROASTED PORK TENDERLOIN

Menagerie of Local Seared Apples & Caramelized Shallot Pan Gravy Winter Squash & Roasted Barley Risotto \$35.00

SAUTÉED CHICKEN SALTIMBOCCA

Tender Boneless Chicken Breast Infused with Prosciutto Ham
Topped with Fresh Mozzarella
Finished with a Pinot grigio Fresh Herb Beurre Blanc
Served with Roasted Garlic Herb Orzo

HERB ROASTED BONELESS TURKEY BREAST
Sun Dried Cranberry Apple Stuffing & Herb Pan Jus
\$29.00

HONEY BAKED MAPLE INFUSED BONELESS HAM Brandied Pineapple Ginger Glaze \$27.00







Served on a Bed of Apple, Sun-Dried Cranberry & Apricot Cornbread Stuffing Caramelized Shallot Sherry Pan Gravy \$29.00

FIRE GRILLED HERB CITRUS FREE RANGE CHICKEN
Choice Of: Salsa Verde, Orange Thyme Ginger Glaze
or Caramelized Onion Apple Pan Gravy
\$29.00

ROASTED STUFFED HERB CHICKEN BREAST

Apple Sage Stuffing, Triple Vin Blanc Blueberry Reduction
\$29.00

BAKED CRUMB ENCRUSTED HADDOCK

Herb Crumb Encrusted Baked with Lemon, Wine & Butter
\$30.00

SAUTÉED CHICKEN MARSALA In a Wild Mushroom Marsala Demi-Glace Parmesana Orzo Pasta

\$29.00

FIRE GRILLED HERB INFUSED CHICKEN BREAST

E.V.O.O. Seared Baby Plum Tomatoes, Garlic & Herbs Buffalo Mozzarella Cheese, Shallot Sherry Reduction Balsamic Syrup Finish \$29.00

AUTUMN GRILLED CHICKEN OR SALMON

Maple Grilled Christmas Spiced Chicken Breast or Salmon Roasted Butternut, Green Apples, Dried Cranberries, & Crumbled Goat Cheese \$29.00 / Salmon \$35.00





GRILLED GRECIAN HALIBUT

Roasted Red Pepper & Olive Tapenade,
Spanakorizo, Pickled Red Onion & Feta Cheese

\$Market Price

SINGAPORE SESAME SALMON OR TUNA

Black & White Sesame Encrusted Pan Seared Salmon or Tuna Steamed Sticky Rice Quick Fired Asian Veggies Ginger Scented Ponzu Glaze Salmon \$35.00 / Tuna \$38.00

SAUTÉED CHICKEN SALTIMBOCCA

Boneless Chicken Breast Infused with Prosciutto Ham
Topped with Mozzarella, Finished with a
Pinot Grigio Fresh Herb Lemon Beurre Blanc
Served with Roasted Garlic Herb Orzo
\$30.00

FIRE GRILLED SWEET CAROLINA MUSTARD SALMON

Glazed with Sweet Mustard BBQ,
Roasted Onions, Peppers, wilted Spinach & Fennel Slaw
\$34.00

SEARED TUSCAN TUNA OR SALMON

Mediterranean Herb Crusted Pan Seared Rare Kalamata Olives & Roasted Chickpea Tapenade Roasted Red Peppers & Parmesan Polenta Salmon\$35.00 Tuna \$38.00

SEAFOOD NEWBURG

Shrimp, Scallops, Salmon& Lobster Meat Lightly Poached in a Court Bouillon Finished In a Sherry Seafood Cream Sauce \$ Market Price \$





THAI COCONUT CURRIED CHICKEN

Chunks of Boneless Chicken Breast & Thigh Stir Fried with Spring Onion, Carrots, Pineapple, Red & Green Peppers in a Thai Yellow Curry Coconut Sauce Jasmine Rice \$29.00

THAI COCONUT RED CURRY SHRIMP

Stir Fried Jumbo Shrimp
With Spring Onion, Carrots,
Pineapple, Red, Yellow & Green Peppers in a
Thai Spicy Red Curry Coconut Sauce
Jasmine Rice
\$34.00

SAUTÉED SEAFOOD FRADIABLO

Jumbo Shrimp, Fresh Sea Scallops, Clams & Mussels with Garlic, Onions, Red, Yellow & Green Peppers in a Spicey Red Wine Marinara Sauce Served with Choice of Pasta \$Market Price\$

SAUTÉED SHRIMP SCAMPI

Jumbo Shrimp Seared with Garlic, Shallots,
Roma Tomatoes, Fresh Basil, & Italian Parsley
Lemon Wine Butter Sauce
Served with Choice of Pasta
\$34.00

PLEASE REFER TO OUR
SALADS & SIDES MENU FOR MORE
CHOICES TO COMPLETE YOUR
CUSTOMIZED MENU

