



DINNER

SALADS

Roasted Beets, Walnuts, Goat Cheese, Red Onions, Mesclun Greens, White Balsamic
Chopped Iceberg Salad, Bacon, Tomato, Red Onions, Bleu Cheese Dressing
Vine Ripe Tomato, Buffalo Mozzarella, Wild Arugula, Basil, Balsamic
Classic Caesar, Parmesan Croutons
Mesclun Greens, Shaved Carrots, Carrot-Ginger Dressing

ENTREES

POULTRY

Chicken Marsala, Wild Mushrooms, Sundried Tomatoes, Wine Sauce
Kansas City Style BBQ Smoked Chicken Thighs
Lemongrass Chicken, Basil, Ginger, Water Chestnuts
Herb Roasted Sweetheart Turkey Breast, Cranberries, Turkey Gravy

RED MEAT

Braised Beef Shortribs, Red Wine Veal Demi Glace
Sliced N.Y. Strip, Horseradish Cream, Au Jus, Port Wine Onions
Medallions of Filet Mignon, Wild Mushroom Truffle Gravy

SEAFOOD

The "Everything" Crusted Yellowfin Tuna, Scallion Vinaigrette
Panko Crusted Cod Fish & Chips with Lemon-Lime Tarter Sauce
Baked Talapia with Capers, Tomatoes, White Wine Sauce
Poached Atlantic Salmon with Lemon

VEGETABLE SIDES

Asparagus Almondine
Green Beans Sauteed with Garlic & Shallots
Classic Creamed Spinach
Crispy Sauteed Brussel Sprouts
Broccolini, Sun Dried Tomatoes, Parmesan, Garlic
Mashed Caramelized Yams, Maple,
Honey, Cinnamon
Saffron Creamed Corn

POTATO/PASTA SIDES

Fingerling Potatoes with Truffled Creme Fraiche
Fingerling Potatoes with Scallions & Sour Cream
Bacon & Cheddar Mashed Yukon Potatoes
Roasted Garlic Mashed Yukon Potatoes
Lobster Mashed Yukon Potatoes (+\$)
5 Cheese Macaroni, Parmesan, Cheddar, Smoked
Gouda, Colby Jack & White American
Mac Daddy & Cheese, Porcini Mushroom, White
Cheddar, Truffle Crumb Crust