

Lunch & Dinner

Beef & Lamb:

Hanger Steak: \$16.00 pp

8 oz, grilled to medium and served with sautéed shallots and mushrooms in a pan sauce

Filet Mignon: \$20.00 pp

4 oz, grilled to medium and served with a red wine sauce

Ribeye: \$20.00 pp

10 oz, charred to medium and finished with a rich gorgonzola cream sauce

Herb Rubbed Prime Rib: \$16.00 pp

Roasted and finished with au jus and a horseradish cream

Bacon Wrapped Sirloin Steak: \$18.00 pp

8 oz, grilled to medium and served with a pan sauce

Beef Roast: \$14.00 pp

Braised until tender in a red wine herb broth with carrots, onions, celery, and apples

Mediterranean Beef Kabobs: \$16.00 pp

Tender pieces of beef, onion, and pepper marinated in greek spices, grilled, and served with tzatziki sauce

Rack of Lamb: \$25.00 pp

Garlic crusted rack of lamb, served medium rare, finished with a merlot reduction

Korean BBQ Short Ribs: \$16.00 pp

Marinated for 24 hours, grilled, and served with a scallion sweet chili sauce

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Pork:

Braised Pork Loin: \$12.00 pp

Finished with a plum port wine sauce

Stuffed Roasted Pork Loin: \$14.00 pp

Stuffed with sausage, apples, and sage, and finished with a cider glaze

BBQ Ribs: \$16.00 pp

Brined, rubbed, and slow roasted, these tender ribs are finished with your choice of sauce

Pork Scaloppini: \$ 14.00 pp

Pieces of pork pounded thin, pan fried, and finished with a lemon caper sauce

Asian Style BBQ Pork Cutlets: \$12.00 pp

Marinated and slowly cooked to form a caramelized coating, finished with fresh herbs

Vegetarian:

Spinach Gnocchi: \$ 12.00 pp

Gnocchi in a light cream sauce tossed with grape tomatoes, basil, wilted greens, and parmesan

Grilled Eggplant Parmesan: \$12.00 pp

Eggplant, summer squash, and mushrooms thinly sliced, grilled, and layered with a rich marinara, mozzarella, and parmesan

Portobello Mushroom Steaks: \$14.00 pp

Marinated in balsamic, grilled and topped with a creamy ricotta and spinach fondue

Cauliflower Steaks: \$14.00 pp

Cauliflower grilled with a sweet chili glaze and served over Thai quinoa with peanuts and fresh herbs

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Poultry:

Heavenly Chicken: \$14.00 pp

Parmesan and bread crumb coated breasts, finished with a spinach and béchamel sauce

Confit Duck: \$20.00 pp

Duck leg cooked in its own fat until tender, finished with a chimichurri sauce

Chicken in a Mushroom Sauce: \$12.00 pp

Sautéed and finished with mixed mushrooms in a white wine cream sauce

Stuffed Chicken Breast: \$14.00 pp

Baked chicken breasts stuffed with an herbed cheese and coated in parmesan

Coq Au Vin: \$16.00 pp

A French dish of chicken and vegetables braised in champagne or red wine until tender

Ancho Chicken: \$12.00 pp

Coated in a spicy blend of chiles, grilled, and finished with an avocado sauce and pico de gallo

Roasted Chicken with Herb Jus: \$12.00 pp

Herb and salt rubbed chicken, roasted and served with a thyme and sage jus

Moroccan Spiced Chicken: \$12.00 pp

Marinated in yogurt and spices, grilled, and served with a cilantro yogurt sauce

Thai Chicken Stir Fry: \$16.00 pp

A savory stir fry with peppers, onions, mushrooms, and basil in a brown sauce over jasmine rice

Pan Fried Chicken Breast: \$14.00 pp

Finished with a ricotta fondue and caramelized onions

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Seafood:

Pan Fried Salmon: \$16.00 pp

Pan fried in olive oil with rosemary, topped with mixed mushrooms and goat cheese mousse

Maple Glazed Grilled Salmon: \$16.00 pp

Char grilled, glazed, and finished with a maple beurre blanc

Grilled Salmon Salad: \$20.00 pp

Sesame grilled salmon on top of mixed greens, apple, fennel, orange, beet goat cheese, and a citrus vinaigrette

Pan Fried Halibut: \$24.00 pp

Lightly dredged and pan fried in butter, then topped with a champagne beurre blanc

Crab Cakes: \$20.00 pp

Tender crab, peppers, and seasonings coated in bread crumbs and sautéed until crisp, served with a spicy tarragon aioli and green onion

Trout Meuniere: \$18.00 pp

Sautéed in browned butter and finished with a light lemon cream pan sauce

Prawn Stir Fry: \$18.00 pp

A savory and spicy stir fry with peppers, spring onions, ginger, snap peas, and cilantro in a garlic ginger sauce over rice noodles

Cod with Mussels: \$16.00 pp

Cod and mussels lightly poached in wine and broth, and finished with herbs

Grilled Swordfish: \$16.00 pp

Ginger marinated swordfish, grilled, and finished with a sweet pineapple salsa

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Starch:

Mashed Potatoes: \$1.00 pp

Rosemary Roasted Redskins: \$1.00 pp

Colcannon: \$1.50 pp

Sweet Potato Mash: \$1.50 pp

Cheddar Baked Potatoes: \$2.00 pp

Au Gratin Potatoes: \$2.00 pp

Quinoa: \$1.50 pp

Wild Rice Pilaf: \$2.00 pp

Basmati Rice: \$1.00 pp

Dinner Rolls: \$0.25 pp

Vegetable:

Garlic Green Beans: \$1.50 pp

Roasted Brussels Sprouts with Bacon: \$1.50 pp

Asparagus in Lemon Herb Butter: \$2.50 pp

Honey Glazed Roasted Carrots: \$2.00 pp

Parmesan Roasted Cauliflower: \$2.00 pp

Ratatouille: \$2.00 pp

Braised Cabbage: \$1.50 pp

Summer Succotash: \$2.50 pp

Broccoli with Fontina Fondue: \$2.50 pp

Crispy Garlic Kale: \$1.50 pp

Roasted Winter Squash: \$2.00 pp

Grilled Seasonal Vegetables \$2.25

Salads:

Strawberry Spinach: \$3.00 pp, Greek: \$2.50 pp, Caesar \$2.00 pp, Harvest: \$3.00 pp