

Entrees

Comes with 2 Sides, Garden Salad, and Rolls
Garden Salad can be upgraded to any of our other salads

Poultry

Dijon Chicken GF	\$26
shallots white wine dijon	
'Marry Me' Chicken GF	\$26
rich cream sauce sundried tomatoes basil	
Prosciutto Asparagus Chicken GF	\$28
mascarpone stuffed chicken asparagus prosciutto	
Chicken Fricassee	\$26
panko crusted chicken lemon sauce garlic	
Mediterranean Chicken GF	\$27
tomatoes lemon sauce artichoke hearts	
Chicken Piccata GF	\$26
lemons butter sauce capers	
Chicken Marsala GF	\$27
bella mushrooms caramelized onions rosemary	
Maple Glazed Turkey GF	\$24
rich maple glaze butter rosemary & thyme	

Beef

Balsamic Steak Bites GF	\$28
balsamic roasted tomatoes chimichurri	
Prosciutto Asparagus Sirloin GF	\$30
mascarpone stuffed sirloin asparagus prosciutto	
Espresso Striploin GF	\$35
espresso dry rub brown butter striploin steak	
Garlic Butter Filet Bites GF	\$33
filet bites garlic butter fresh chives	
Beef Tenderloin Medallions GF	\$33
wild mushrooms herb red wine reduction	
Burgundy Beef Tips GF	\$28
mushrooms shallots burgundy wine	
Beef Wellington	\$45
demiglace mushroom duxelles puff pastry	

Carving Stations

Includes hand carved meats, butter rolls,
house sauces, sauteed mushrooms.

Turkey	\$24
Ham	\$24
Prime Rib	\$30
Filet of Beef	\$35

Entrees

Seafood

Soy Ginger Grilled Ahi \$25
marinated ahi | soy ginger glaze | scallions

Brown Sugar Salmon \$25
soy | brown sugar glaze | garlic

Lemon Dill Salmon \$25
lemon | buttery sauce | fresh dill

Coconut Poached Cod or Salmon GF \$26
pineapple | coconut milk | peppers

Baked Cod GF \$25
chimichurri | roasted tomatoes

Macadamia Seabass \$45
macadamia crusted seabass | fresh herbs | coconut cream

Wild Caught Shrimp Scampi GF \$27
white wine | garlic | creamy butter sauce

Seafood Station GF MP
fresh oysters | jumbo shrimp | king crab

Pork

Southern Ham GF \$24
coca cola | dijon | brown sugar

Rosemary Garlic Pork Loin GF \$24
thick cut pork loin | parsley | rich garlic sauce

Apricot Chutney Pork Loin \$25
apricot chutney | onions | peppers

Veggie

Vegan Swedish Meatballs VE \$28
beyond 'meat' | rich mushroom gravy sauce

Coconut Curry Cauliflower GF VE \$24
coconut curry | potatoes | onions

Stuffed Seasonal Squash GF VE \$24
delicata squash | quinoa | roasted veggies

Garlic Ginger Tofu GF VE \$24
tofu | roasted red peppers | ginger scallion sauce

Harissa Eggplant VE \$26
harissa | chickpeas | red pepper coulis

Eggplant Parmesan V \$25
breaded eggplant | parmesan | fire roasted sauce

Stuffed Portobello Mushrooms V \$26
quinoa | roasted veggies | red pepper coulis

Veggie Penne Bake V \$23
fire roasted tomato sauce | mushrooms | peppers

