

General

One Side.....\$13.95pp

Two Sides.....\$15.95pp

Tamale Pie

Shredded pork chili filling and traditional corn meal topping

Beef Bourguignon

A traditional French dish; beef, carrots, onions and mushrooms slow cooked in a red wine sauce and served with sour dough bread

Rotisserie Chicken

Tender whole chicken with one of the following seasoned dry rubs:

- Traditional Rosemary-Thyme
- Curry
- Latin
- Lemon Garlic

Chicken Carbonara

Chicken in a creamy bacon-parmesan sauce with basil and parsley on spaghetti topped with walnuts

Chicken Parmesan

Chicken breast breaded and pan-fried topped with marinara sauce and mozzarella

Chicken Stew with Biscuits

Creamy chicken stew with carrots, onions, and peas and topped with chive biscuits

Country Ham with Red-Eye Gravy and Biscuits

Thick country ham steak, fluffy biscuits and cream gravy

Coq Au Vin

Chicken and bacon slow cooked with carrots, potatoes, onions and mushrooms in a rich wine sauce

General (cont.)

One Side.....\$13.95pp

Two Sides.....\$15.95pp

BBQ Meatloaf

A blend of beef and pork meatloaf with tangy BBQ seasonings

Chicken Curry

Chicken in a potato and pea curry sauce topped with peanuts, coconut and raisins served over rice

Hungarian Cabbage Rolls

Cabbage leaves stuffed with beef, pork, rice, and sauerkraut topped with tomato sauce

Pan Seared Chicken with Broccoli and Garlic

Pan seared chicken thighs with sautéed broccoli slaw with honey, garlic and pecans

Irish Chicken and Cheese

Roasted chicken breast topped with a thyme-honey mustard sauce, bacon and gruyere cheese and broiled

Quiche Florentine

Flakey French pastry with creamy egg, spinach, bacon and swiss filling

Slow Cooked BBQ Pork Ribs

Country pork ribs slow cooked in BBQ sauce until tender, basted with honey BBQ sauce and broiled

Parmesan Chicken Tenders

Hand-cut and parmesan-breaded chicken breast pan-fried and served with a marinara dipping sauce

General (cont.)

One Side.....\$18.95pp

Two Sides.....\$20.95pp

Filet Mignon with a Cabernet Reduction Sauce and Boursin Mashed Potatoes

Rib-Eye Steak with a Roasted Garlic-Parmesan Crust
Roasted garlic and parmesan crusted rib-eye

Grilled Rib-Eye Steak with Gorgonzola Butter
Grilled rib-eye topped with bleu cheese butter

Crab, Boursin Cheese and Cognac Quiche
Savory pie shell filled with egg, lump crab, creamy chive-onion Boursin cheese and cognac

Bollito Misto
Beef brisket slow cooked with carrots and potatoes and served with a creamy gorgonzola sauce and a Salsa Verde.

Seafood

One Side.....\$16.95pp

Two Sides.....\$18.95pp

Broiled Salmon with Dill Sauce

Broiled Alaskan salmon fillets topped with a creamy dill sauce

Seared Tuna with a Mango Avocado Salsa

Seared ahi tuna steak with a fresh mango-avocado salsa

Salmon en Papillote

French "Salmon in paper"- Alaskan salmon with fresh carrots, onions, zucchini, tomatoes, garlic, lemon and parsley cooked in parchment paper

Ginger-Lime Broiled Shrimp

Fresh grated ginger and lime zest marinated shrimp prawns broiled

Basil-Mint Pesto Broiled Shrimp

A fresh basil-mint pesto marinade on shrimp prawns

Curried Crab Cakes

Lump crab cakes with a zesty mango-red onion salsa

Pasta

One Side.....\$12.95pp

Two Sides.....\$14.95pp

Turkey Sausage & Goat Cheese Lasagna

Light turkey sausage, house marinara sauce and ricotta-goat cheese layers

Rigatoni with Sausage, Onions and Tomatoes

A rustic pasta dish of savory pork sausage and tomato with fresh basil

Chicken with Mustard Mascarpone Marsala sauce

Served over penne; pan seared chicken breast tossed with a creamy mascarpone-dijon sauce with marsala wine

Spaghetti and Meatballs

Hand made pork/beef Italian style meatballs in our house marinara sauce over spaghetti noodles topped with fresh grated parmesan cheese

Lemon Fusilli with Arugula

Fusilli pasta with a creamy lemon garlic sauce with grape tomatoes and wilted arugula

Pasta, Pesto and Peas

Fusilli pasta with pesto and peas topped with fresh grated parmesan cheese

5 Cheese Penne

Penne in a creamy tomato sauce with Pecorino Romano, Fontina, gorgonzola, ricotta and mozzarella

Chicken Tagliatelle

Chicken, bacon and sun-dried tomatoes in a light cream sauce on tagliatelle

Mediterranean Chicken and Pasta

Chicken breast, artichoke hearts, diced tomatoes, roasted red peppers, and kalamata olives over penne sprinkled with feta

Burgers

One Side.....\$9.95

Two Sides.....\$11.95

Bistro Burger

Ground sirloin and brisket burgers on bistro buns served with herbed mayo, caramelized onions, lettuce and cheese (choice of swiss, provolone, gorgonzola or American)

Herb Turkey Burger

Ground turkey, herbs and green onion burger stuffed with cheese served on a bun with mayo, lettuce, pickle, onion and tomato

Buffalo Turkey Burger with Bleu Cheese Dressing

The buffalo wing concept in burger form, grilled turkey in a tangy buffalo sauce with bleu cheese dressing

Italian Meatball Burger

Ground beef and pork burger with Italian seasonings topped with marinara, fresh mozzarella, lettuce, onions, and black olives

Chicken Teriyaki Burger

Grilled chicken teriyaki chicken breast with a grilled pineapple ring, lettuce, and mayo

Greek Burger

Ground turkey and pork burgers with kalamata olives, tomatoes, hummus, feta, and cucumber

Pizza

One Side.....\$9.95

Two Sides.....\$11.95

Pizza Margherita

Garlic oil, fresh tomatoes, mozzarella and basil

Chicken, Olive Oil, Sun-Dried Tomato and Mozzarella

Grilled Shrimp and Cilantro Pesto with Mozzarella

Five Cheese

With a marinara sauce base

Sausage, Mushroom and Black Olive

With a marinara sauce base

Thai Peanut Sauce with Chicken, Carrots, Scallions and Mozzarella

Caesar Pizza

Garlic oil, chicken breast, mozzarella pizza topped with Caesar salad

Greek Style Pizza

Spinach, onions, oregano, lemon zest, feta and mozzarella cheese

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