PLATED DINNER MENU

Chicken & Duck

Italian Breaded Chicken Breast | 30
Garlic and Herb Roasted Red Potatoes, Broccolini, Peperonata, Shaved Parmesan

Lemon Soy Chicken Scallopini | 29
Garlic Butter Fettuccini, Marsala, Mushroom Cream, Roasted Asparagus

Cherry Glazed Rosemary Chicken Breast | 28
Honey Garlic Roasted Sweet Potatoes, Sauteed Zucchini, Red Pepper, Yellow Squash, Baby Kale

Artichoke, Prosciutto, and Sun-Dried Tomato Stuffed Chicken Breast | 32
Red Pepper Coulis, Grape Tomato, Garlic, Orzo Pilaf

Creole Grilled Chicken Breast | 28
Cajun Rub, Trinity Mashed Potatoes, Sweet Corn Maque Choux, Andouille Cream

Huli Huli Grilled Chicken Breast | 29
Minted Cucumber Pico (Fattoush), Sun-Dried Tomato Rice, Grilled Pineapple Coulis, Pomegranate Molasses

House Smoked Duck Breast | 44
Three Potato Hash with Pork Belly and Caramelized Fennel, Bourbon Macerated Door County Cherries, Broccolini

Maple Glazed Duck Breast | 45
Toasted Gnocchi with Prosciutto, Baby Kale and Shaved Parmesan, Roasted Butternut Squash, Maple Bacon Jus

**Each dinner option comes with assorted dinner rolls and side salad.*



PLATED DINNER MENU

Beef & Pork

Char Crusted Beef Tenderloin | 54
Grilled or Pan Seared; Red Wine Peppercorn Demi, Garlic Mashed Potatoes, Broccolini

Grilled Choice NY Strip | 52
Garlic Parmesan Smashed Red Skins, Asparagus, Pancetta Demi

Tournedos | 35
Grilled or Pan Seared; Truffled Yukon Mashed Potatoes, Green Beans with Tomato and Sauteed Red Onion, Tarragon Reduction

Garlic, Dijon Crusted, & Sliced Top Sirloin | 42
Brandy, Tarragon Braised Cremini Mushrooms, Thyme Roasted Young Carrots, Spiced Wedge Potatoes

Balsamic Braised Beef Short Ribs | 44
Roasted Tri Colored Potatoes, Broccolini, Balsamic Demi

Cabernet Braised Beef Short Ribs | 45
Sour Cream, Ranch Mashed Potatoes, Rosemary and Garlic Roasted Asparagus, Natural Demi

Slow Roasted USDA Choice Prime Rib | 52
Garlic, Herb Roasted Red Potatoes, Roasted Vegetables, Rosemary Jus

Grilled Sirloin of Beef | 44
Roasted Tri Colored Potatoes, Green Beans with Tomato and Sauteed Red Onions, Rosemary Demi

Char Crusted Boneless Pork Chop | 33
Cherry, Bourbon Demi, Toasted Gnocchi with Prosciutto, Baby Kale, and Shaved Parmesan, Roasted Butternut Squash

Grilled Pork Porterhouse | 39
Roasted Garlic & Chive Mashed Potatoes, Thyme Roasted Young Carrots, Candied Thick Cut Bacon, Creamed Sherry Reduction

Bacon Wrapped Pork Medallion | 32
Red Chimichurri, Rosemary and Garlic Roasted Tri Colored Baby Potatoes, Roasted Colorful Blend of Vegetables, Pork Jus

Chipotle Rubbed Pork Medallion | 34
Minted Cucumber Pico (Fattoush), Sun-Dried Tomato Rice, Chili Bean Puree, Pomegranate Molasses

Herb Crusted Sliced Roast Pork Loin | 34
Three Potato Hash with Pork Belly, Sauteed Colorful Blend of Vegetables, Pancetta Enhanced Bordelaise

**Each dinner option comes with assorted dinner rolls and side salad.*



PLATED DINNER MENU

Fish, Meatless & Vegan

Brown Sugar and Soy Glazed Salmon | 44

Grilled or Pan Roasted; Mascarpone Creamed Spinach, Roasted Potato Medley, Shaved Parmesan, Balsamic Reduction

Mahi Mahi | 43

Oven Roasted or Grilled; Roasted Red Pepper and Pistachio Beurre Blanc, Garden Vegetable Wild Rice, Broccolini

Baked Cod with Basil Parmesan Crust | 40

Garlic Roasted Red Potatoes, Thyme Roasted Young Carrots, Red Pepper Coulis

Oven Roasted Grouper | 45

Honey Garlic Roasted Sweet Potatoes, Bubb's Succotash, Red Pepper Beurre Blanc

Butternut Squash Ravioli | 28

Maple Cream, Sauteed Colorful Blend of Vegetables, Shaved Parmesan, Candied Walnuts, Fried Sage

Spinach and Ricotta Stuffed Shells | 26

Roasted Eggplant, Zucchini, Yellow Squash, and Red Peppers, Garlic Cream or Red Pepper Coulis, Basil Pesto

Vegetarian Gnocchi | 26

Maple Cream, Rosemary Roasted Sweet Potatoes, Asparagus, Goat Cheese, Roasted Red Pepper Mirepoix

Vegan Bubb's Succotash | 26

Grilled Portobello Mushroom, Garlic Roasted Tri Colored Potatoes, Spicy Pomodoro Sauce

Vegan Beyond Salisbury Steak | 29

Forester Mushroom Sauce, Garlic Mashed Potatoes (No Dairy), Sauteed Colorful Blend of Vegetables, Fried Onions

Vegan Beyond Meat Tips with Mushrooms | 27

Garlic, Parsley Fettuccini, Sauteed Colorful Blend of Vegetables

**Each dinner option comes with assorted dinner rolls and side salad.*



SIDE SALAD OPTIONS

House Garden
Mesclun Greens, Romaine, Tomato, Cucumber, Red Onion, Black Olives, Shredded Carrots, Choice of 1 Dressing: Ranch, French, Italian, Caesar, Creamy Greek, Balsamic Vinaigrette

Cranberry Spinach
Baby Spinach, Baby Kale, Craisins, Tomato, Red Onion, Candied Walnuts, Feta, Raspberry Vinaigrette

House Caesar
Chopped Romaine, Grape Tomato, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

Mini Wedge
Baby Iceberg, Tomato, Red Onion, Bacon, Herb Croutons, Blue Cheese Dressing, Blue Cheese Crumbles

Acropolis
Romaine, Baby Kale, Tomato, Cucumber, Red Onion, Kalamata Olives, Green Pepper, Feta, Creamy Greek Dressing

Southwestern
Mixed Greens, Tomato, Red Onion, Fire Roasted Corn, Black Beans, Cilantro, Crispy Corn Tortilla Strips, Avocado Vinaigrette

