

PLATED DINNER MENU

Chicken & Duck

Italian Breaded Chicken Breast | 35

Choice of Sauce: Peperonata or Alfredo; Garlic and Herb
Roasted Red Potatoes, Broccolini, Shaved Parmesan

Lemon Soy Chicken Breast | 35

Garlic Butter Fettuccini, Marsala, Mushroom Cream,
Roasted Asparagus

Chicken Breast Poblano | 38

Sun-dried Tomato Rice, Seasonal Blend of Vegetables,
Creamy Poblano Sauce, Cotija Cheese

Artichoke, Prosciutto, and Sun-Dried Tomato Stuffed Chicken Breast | 36

Red Pepper Coulis, Grape Tomato, Garlic, Orzo Pilaf

Bruschetta Grilled Chicken Breast | 36

Fresh Tomatoes, Basil, Shaved Parmesan, Balsamic
Glaze, Basil Pesto Roasted Potatoes, Roasted Broccolini

Huli Huli Grilled Chicken Breast | 36

Minted Cucumber Pico (Fattoush), Sun-Dried Tomato Rice,
Grilled Pineapple Coulis, Pomegranate Molasses

House Smoked Duck Breast | 49

Three Potato Hash with Pork Belly and Caramelized Fennel,
Bourbon Macerated Door County Cherries, Broccolini

Maple Glazed Duck Breast | 49

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 | 58
Grilled or Pan Seared; Red Wine Demi, Garlic Mashed Potatoes, Broccolini

Grilled Choice NY Strip | 55
Garlic Parmesan Smashed Red Skins, Asparagus, Pancetta Demi

Tournedos | 40
Grilled or Pan Seared; Truffled Yukon Mashed Potatoes, Green Beans with Tomato and Sautéed Red Onion, Tarragon Reduction

Garlic, Dijon Crusted, & Sliced Top Sirloin | 46
Brandy, Tarragon Braised Cremini Mushrooms, Thyme Roasted Young Carrots, Herb Roasted Potatoes

Balsamic Braised Beef Short Ribs | 49
Roasted Tri Colored Potatoes, Broccolini, Balsamic Demi

Cabernet Braised Beef Short Ribs | 49
Sour Cream, Ranch Mashed Potatoes, Rosemary and Garlic Roasted Asparagus, Natural Demi

Slow Roasted USDA Choice Prime Rib | 56
Garlic, Herb Roasted Red Potatoes, Roasted Vegetables, Rosemary Jus

Grilled Sirloin of Beef | 47
Roasted Tri Colored Potatoes, Green Beans with Tomato and Sautéed Red Onions, Rosemary Demi

Char Crusted Boneless Pork Chop | 37
Bourbon Demi, Toasted Gnocchi with Prosciutto, Baby Kale, and Shaved Parmesan, Roasted Butternut Squash

Grilled Pork Porterhouse | 42
Roasted Garlic & Chive Mashed Potatoes, Thyme Roasted Young Carrots, Candied Thick Cut Bacon, Sherry Reduction

Bacon Wrapped Pork Medallion | 36
Red Chimichurri, Rosemary and Garlic Roasted Tri Colored Baby Potatoes, Roasted Colorful Blend of Vegetables, Pork Jus

Cuban Spiced Pork Medallion | 38
Cuban Rice with Olives, Charred Baby Carrots, Red Mojo Sauce, Charred Pearl Onions

Herb Crusted Sliced Pork Loin | 38
Chimichurri Roasted Tri-Colored Potatoes, Sautéed Colorful Blend of Vegetables, Roasted Garlic Demi Glaze

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PLATED DINNER MENU

Fish, Meatless & Vegan

Dijon-Soy Glazed Salmon | 48

Herb Roasted Red Potatoes, Baby Carrots, Dijon-Soy Reduction

Mahi Mahi | 47

Oven Roasted; Tomato-Lemon Sauce With a Basil Pesto Drizzle and Scallions, Garden Vegetable Wild Rice, Broccolini

Baked Cod with Basil Parmesan Crust | 45

Garlic Roasted Red Potatoes, Thyme Roasted Young Carrots, Fire Roasted Tomato Butter Sauce

Oven Roasted Grouper | 49

Honey Garlic Roasted Sweet Potatoes, Bubbs Succotash, Red Pepper Beurre Blanc

Butternut Squash Ravioli | 30

Brown Butter, Sautéed Colorful Blend of Vegetables, Shaved Parmesan, Candied Walnuts, Fried Sage

Spinach and Ricotta Stuffed Shells | 29

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

Stuffed Grilled Portobello Mushroom | 31

Herb Roasted Zucchini, Yellow Squash, Bell Peppers, Red Onion, Provolone Cheese, Tomato-Basil Sauce

Southwest Roasted Sweet Potato | 31

Morningstar Chorizo, Fire Roasted Corn, Sweet Pepper, Black Beans, Charred Tomato, Birria Tomato Sauce and Choice of: Vegan Cheese or Mexican Cheese Blend

Vegan Beyond Salisbury Steak | 31

Forester Mushroom Sauce, Garlic Mashed Potatoes (Dairy Free), Sautéed Colorful Blend of Vegetables, Fried Onions

Vegan Beyond Meat Tips with Mushrooms | 31

Garlic, Parsley Fettuccini, Sautéed Colorful Blend of Vegetables

Plant Based Chicken Breast | 31

Can be Prepared the Same as Any Chicken Item on Plated Dinner Menu



**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

Caprese Salad

Mixed Greens, Fresh Mozzarella, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

Acropolis

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

Sliced Red Beet Salad

Red Beets, Baby Spinach, Baby Kale, Red Onion, Tomato, Toasted Pepitas, Crumbled Goat Cheese, Champagne Vinaigrette

