

***Menus are subject to change without advance notice**

MEDITERRANEAN 1 (2/15 – 2/17)

Salad

*Greek Salad, Tomato, Cucumber, Feta, Kalamata
Creamy-Herbed House Dressing*

Breads

*Mediterranean Black Olive Bread
Italian Rosemary Rolls
Parsley-Lemon Butter*

Entrée

*Chicken Marsala, Eggplant Parmesan
Pesto Linguini, Broccolini, Zucchini-Yellow Squash*

\$12.95

Dessert

Chocolate Mocha Roulade, Crème Anglaise

\$4.50

Soup

Caldo Verde, Yukon Gold Potato, Kale

Breads

Rosemary Focaccia

Baguette

Herb-butter

Entrées

Airline Chicken Breast, Boneless Thigh, Wild Mushroom Ragout

Risotto Milanese, Ratatouille, Romanesco

\$12.95

Dessert

*Chocolate Panna Cotta, Raspberry Coulis, Candied Orange, Whipped Cream,
Candied Walnuts*

\$4.50

Soup

Potato Leek, Bacon, Chive

Breads

Beer Bread

Peasant

Herb Butter

Entrée

German Style Beef Pot Roast, Red Wine-Mustard Sauce

Sweet and Sour Cod

Buttermilk Mashed Potatoes, Braised Red Cabbage, Green Beans, Golden Beets

\$14.95

Dessert

Viennese Apple Strudel, Vanilla Ice Cream, Caramel Sauce

\$4.50

Soup

Creamed Cauliflower

Breads

Amish Style Pretzel, Soda Bread

Maître d Hotel Butter

Entrée

Beef Roulade, Red Wine Sauce

Duchesse Potatoes, Beets, Carrot Puree, Sweet and Sour Green Beans

\$14.95

Dessert

Raspberry Bavarian, Mirror Glaze, Chocolate Ganache

\$4.50

Soup

Duck-Andouille Gumbo

Breads

Cornbread, Southern Butter Rolls, Red Pepper Butter

Entrée

*Shrimp Creole, Braised Pork Belly, Bourbon Sauce
Cheesy Grits, Collard Greens, Crispy Okra, Succotash*

\$14.95

Dessert

Peach Cobbler, Vanilla Ice Cream

\$4.50

Salad

*Olde New England Potato Salad, Mixed Greens, Radish, Lemon-Parsley
Vinaigrette*

Breads

*Parker House Rolls, Corn Muffins
Honey Butter*

Entrée

*Cedar Planked Salmon, Maple-Ginger Glaze, Mashed Sweet Potatoes, Broccoli,
Autumn Succotash*

\$14.95

Dessert

Blueberry Crisp, Vanilla Ice Cream

\$4.50

Soup

Corn Chowder, Bacon

Breads

Oatmeal Walnut, Anadama, Honey Butter

Entrée

Grilled Pork Tenderloin, Red Wine Sauce, Apple-Cheddar Dressing, Garlic Mashed Potatoes

Spaghetti Squash, Brussel Sprouts, Roasted Tri Color Carrot

\$13.95

Dessert

Pumpkin Panna Cotta, Tuile Wafer, Apple Carmel Sauce

\$4.50

Soup

Tomato Lentil, Prosciutto

Breads

French Baguette

White Cheddar-Herb Palmiers

Maître d Butter

Entrée

Steak Au Poivre, King Oyster Mushroom, Red Wine-Brandy Sauce

Croquette Potatoes, Roasted Carrots, Broccoli Almondine

\$14.95

Dessert

Cherries Jubilee, Pound Cake, Vanilla Ice Cream

\$4.50

Salad

*Assorted Greens, Grapefruit, Fennel, Radish, Goat Cheese, Candied Walnut,
Citrus Dressing*

Breads

Roasted Red Pepper Focaccia, Italian Date-Rosemary Rolls

Honey Butter

Entrée

Spiced Rub Pork Chop, Orange Gastrique

Herb Roasted Fingerling, Braised Fennel, Pea Puree, Swiss Chard Golden Raisins

13.95

Dessert

Blood Orange Tart, Chocolate Sauce, Toasted Almond Ice Cream

4.50

Salad

Spinach, Strawberry, Goat Cheese, Walnuts, Strawberry Vinaigrette

Breads

San Francisco Sourdough

Roasted Red Pepper – Rosemary Focaccia

Honey- Lime Butter

Entrée

Cedar Planked Salmon, Raspberry BBQ Sauce

Grilled Tuna, Mango Salsa

Rice & Grain Pilaf, Roasted Root Vegetables, Elote Corn, Green Pea Puree

13.95

Dessert

Dark Chocolate, Orange and Hazelnut Layer Cake, Toasted Almond Ice Cream

4.50