

*The*  
**MENU**



**D I N N E R**

**ENTREES**

**LEMON ROSEMARY CHICKEN**

**GRILLED FLANK STEAK**

CHIMICHURRI

**BRUSCHETTA CHICKEN**

**BRAZILIAN PORK TENDERLOIN**

**STEAK MEDALLIONS**

DEMI GLAZE

**SEARED SALMON**

LEMON BUTTER AND CAPERS

**SHRIMP SCAMPI**

**DRUNKEN SHEPHERDS PIE**

RED WINE BRAISED BEEF, MASHED POTATOES,  
CARAMELIZED ONION, GRUYERE

**RAVIOLI LASAGNA**

BOLOGNESE

**STUFFED PORTABELLA**

CREAMY SPINACH ARTICHOKE

**SIDES**

**PASTA PRIMAVERA**

SEASONAL VEGETABLES AND WHITE WINE  
GARLIC BUTTER SAUCE

**RICE PILAF**

**FINGERLING POTATOES**

GARLIC HERB ROASTED

**VEGETABLE MEDLEY**

SEASONAL FRESH VEGETABLES

**GRILLED VEGETABLES**

CHIMICHURRI

**GARLIC MASHED POTATOES**

**SALADS**

**SEAFOOD SALAD**

SHRIMP, CRAB, CUCUMBER, BELL PEPPER,  
KIDNEY BEANS, DILL DRESSING

**HOUSE SALAD**

ROMAINE, TOMATO, CUCUMBER,  
CROUTONS

**ROASTED BEET SALAD**

MIXED GREENS, ROASTED BEETS,  
SHALLOTS, GOAT CHEESE, PECANS, HONEY  
CITRUS VINAIGRETTE

**GREEK SALAD**

TOMATO, CUCUMBER, ONION, GREEN BELL  
PEPPER, KALAMATA OLIVES, FETA

