



DINNER ENTRÉE SELECTIONS

SEAFOOD SELECTIONS

CRAB CAKES	<i>remoulade</i>
TILAPIA	<i>lemon, caper sauce</i>
SALMON	<i>bourbon glazed</i>
MAHI	<i>sautéed spinach caramelized shallots & jalapeno butter</i>
SEARED SCALLOPS	<i>Tuscan beans and spinach</i>
SESAME TUNA	<i>ginger slaw</i>
FLOUNDER	<i>stuffed with crabmeat and lemon wine sauce</i>

BEEF SELECTIONS

PRIME RIB	<i>slow roasted</i>
BEEF TENDERLOIN	<i>peppercorn sauce</i>
NEW YORK STRIP	<i>tarragon butter & gorgonzola cheese</i>
FLANK STEAK	<i>lime marinated</i>
INSIDE ROUND	<i>demi glaze</i>
PULLED SHORT RIBS	<i>potatoes, vegetables, red wine</i>
ITALIAN STUFFED FLANK STEAK	<i>prosciutto, provolone, herbs</i>

CHICKEN & PORK SELECTIONS

CHICKEN PICATA	<i>lemon, capers</i>
CHICKEN MARSALA	
CHICKEN SALTIMBO	<i>spinach, prosciutto, asiago</i>
CHICKEN PARMESAN	<i>marinara & mozzarella</i>
CHICKEN CAPRESE	<i>tomatoes, fresh mozzarella, basil, balsamic glaze</i>
CREAMY TUSCAN CHICKEN	
PECAN STUFFED CHICKEN	
ROLLED PORK LOIN	<i>bratwurst, apples, walnuts</i>
PORK LOIN ROAST	<i>Dijon, onions, herbs</i>
SWEET TEA PORK CHOPS	<i>grilled peaches</i>
APPLE SAGE STUFFED PORK CHOPS	

PASTA SELECTIONS

ARTICHOKE FLORENTINE PASTA	<i>parmesan cream sauce</i>
PENNE ALA VODKA	<i>tomato cream sauce</i>
CHICKEN ROTINI	<i>spinach, tomato, feta, white wine</i>

VEGETARIAN SELECTIONS

PORTABELLA MUSHROOM STACK	<i>onions, peppers, parmesan, herb goat cheese, balsamic glaze</i>
STUFFED PEPPERS	<i>quinoa, peppers, onions, mushrooms, mozzarella</i>
FARFALLE PASTA	<i>asparagus, zucchini, onions, peppers, tomatoes, parmesan herbs, wine</i>

ACCOMPANIMENTS

Choose your selections or let us build your entrée dish. Final pricing is based on market price.

POTATOES & GRAINS

Yukon gold mashed potatoes
garlic & herb fingerling potatoes
Gruyere & leek potato gratin
twice baked potatoes
wild mushroom risotto cakes
brown rice pilaf
farro & fennel
lemon herb quinoa
couscous & spinach, truffle oil
saffron orzo pilaf

VEGETABLES

maple glazed carrots
zucchini, herbs & asiago
skillet okra
balsamic Brussels sprouts
garlic roasted asparagus
buttery green beans asiago
roasted asparagus
collards

SOUPS

she crab
seafood chowder
salmon leek chowder
potato leek
French onion
okra gumbo
tomato feta & basil
white bean & spinach
Italian wedding
Minestrone
corn chowder
beer cheese
beef & barley

CREATIVE SALADS

CAFE SALAD

mixed greens, tomatoes, cucumbers, shredded carrots & balsamic vinaigrette

CLASSIQUE CAESAR SALAD

romaine lettuce, asiago, house-made croutons & Caesar dressing

HEIRLOOM TOMATO SALAD

heirloom tomatoes, fresh mozzarella, fresh basil, pesto & basil garlic vinaigrette

BABY SPINACH SALAD

cremini mushrooms, roma tomatoes, peppered bacon, herb goat cheese & bacon vinaigrette

ORANGE-KIWI SALAD

romaine lettuce, red onion, mandarin oranges, candied pecans, croutons & citrus vinaigrette

SPRING BERRY SALAD

mixed greens, strawberry, blueberry, raspberry, avocado & raspberry vinaigrette

CALIFORNIA SALAD

romaine lettuce, caramelized onions, candied walnuts, bacon, herb goat cheese & fig vinaigrette

ORIENTAL ARUGULA SALAD

pears, peppered bacon, crushed peanuts, red pepper & ginger vinaigrette

CANYON SALAD

romaine, grape tomatoes, avocado, sunflower seeds, smoked gouda wedge & creamy avocado dressing

RAINBOW SALAD

field greens, pistachio crusted goat cheese, beets, orange segments & citrus vinaigrette