

The Garden Room Dinner Menus

Little Italy

\$12.50pp

- Lasagna:** *A classic version with layers of pasta, rich meat sauce, and blended cheeses*
- Pasta:** *Choose between angel hair topped with a light marinara, bow-tie pasta tossed with a basil pesto sauce, or fettuccine with a creamy alfredo.*
- Garden Salad:** *Mixed greens, tomatoes, and other seasonal garden vegetables served with vinaigrette dressing*
- Garlic Bread:** *Rich flavors of butter and garlic on crusty French bread*
- Dessert:** *Cheesecake with a graham cracker crust and a variety of cookies*

Classic Evening Dinner

\$13.50pp

- Rosemary Chicken:** *Marinated chicken breasts seasoned with rosemary, baked, and grilled*
- Pork Loin:** *Medallions of tender pork that has been slowly smoked with native hardwood*
- Beef Brisket:** *Thinly sliced beef brisket served with our spicy barbeque sauce*
- Vegetable Medley:** *A colorful medley of steamed, seasonal vegetables*
- Salad:** *Mixed greens, tomatoes, and other seasonal garden vegetables served with vinaigrette dressing*
- Bread:** *Served with butter*
- Dessert:** *Choose between a fruit cobbler with vanilla ice cream OR cheesecake with a graham cracker crust and a variety of cookies*

Smoked Ham & Turkey Dinner

\$15pp

- Turkey:** *Delicious turkey infused with the natural flavor of smoked Hickory logs*
- Ham:** *Moist ham that has been hand-rubbed with our special sugar cure and slowly smoked*
- Potatoes Eunice:** *A creamy casserole of shredded potatoes and cheese*
- Vegetable Medley:** *A colorful medley of steamed, seasonal vegetables*
- Salad:** *Mixed greens, tomatoes, and other seasonal garden vegetables served with vinaigrette dressing*
- Bread:** *Served with butter*
- Dessert:** *Choose between a fruit cobbler with vanilla ice cream OR cheesecake with a graham cracker crust and a variety of cookies*

Smokehouse Special

\$15pp

- Beef Brisket:** *Thinly sliced beef brisket served with our spicy barbeque sauce*
- Smoked Pork Loin:** *Carefully smoked pork barbequed and sliced thin*
- Chicken:** *Delicious sugar cured Cornish chickens bursting with natural smoked flavor and served in quarters*
- Potatoes Eunice:** *A creamy casserole of shredded potatoes and cheese*
- Vegetable Medley:** *A colorful medley of steamed, seasonal vegetables*
- Salad:** *Mixed greens, tomatoes, and other seasonal garden vegetables served with vinaigrette dressing*
- Bread:** *Served with butter*
- Dessert:** *Choose between a fruit cobbler with vanilla ice cream OR cheesecake with a graham cracker crust and a variety of cookies*

Build Your Own Dinner Menu:

Entrees Choices:

Smoked BBQ Brisket & Pork
Oven Roasted Herb Crusted Pork Tenderloin Medallions
Smoked BBQ Pork Ribs
Prime Rib
Boneless Turkey Breast
Traditional Turkey
Hickory Smoked Spiral Ham
Smoked Salmon
Apple Wood Smoked Chicken
Rosemary Chicken Breast
Chicken Parmesan
Beef or Vegetable Lasagna
Chicken Fettuccine Alfredo
Pasta Primavera
Angel Hair Pasta with Marinara or Pesto Sauce

Sides Choices:

Asparagus Tips
Garlic Butter Green Beans
Medley of Vegetables
Roasted Garlic Rosemary Potatoes
Mashed Potatoes & Gravy
Potatoes Eunie
Parmesan Whipped Potatoes
Broccoli Florets with Cheese Sauce
Wild Rice
Macaroni and Cheese
Honey Glazed Baby Carrots
Potato Salad
Coleslaw
Baked Beans
Corn on the Cobb
Mixed Greens with Vinaigrette Dressing
Pasta Salad

Bread Choices:

Rolls Glazed with Butter
Bread Sticks
French Baguette
Garlic Bread
Texas Toast