

food

by Chef Ty

fish entree

(choose 1)

cajun blackened salmon

paprika and herb marinade. blackened to a smoky finish.

citrus glazed salmon

grapefruit, lemon, lime, and orange zest along with citrus juices compose the glaze for this dish. slightly sweet and tangy

butter dill salmon

steamed salmon finished with a butter dill puree

game hen entree

(choose 1)

herbed game hen

game hen quarters marinated in olive oil and mixture of herbs with a hint of onion and garlic flavors. generous black pepper.

lemon pepper game hen

marinated in lemon zest and olive oil.
finished with lemon pepper seasoning.

sage butter game hen

marinated in sage and hints of other herbs.
finished with butter-sage sauce.