

HOT ENTREES
STARTING AT \$18.00

MOST POPULAR SALADS TO GO WITH ENTREES:

HOUSE DRESSINGS... HONEY DIJON, ROASTED RED PEPPER VINAIGRETTE, LEMON
THYME VINAIGRETTE

MIXED GREENS, SEASONAL FRUIT, WALNUTS, FETA OR BLUE CHEESE, LEMON THYME
VINAIGRETTE, GARLIC CROUSTADES

CHOPPED ROMAINE SALAD... GRAPE TOMATOES, CUCUMBERS, RADDISH, SHREDDED
CARROTS, CHOICE OF DRESSING

CAESAR SALAD, CROUTONS, ROMAINE LETTUCE, CAESAR DRESSING, SHAVED
PARMIGIANO REGGIANO

COBB SALAD... MIXED GREENS, HAM, TURKEY, CHOPPED EGG, BACON, BLUE CHEESE
CRUMBLES, TOMATO, CUCUMBERS, SHREDDED CARROTS, CHOICE OF DRESSING

ENTREES

GRILLED CHICKEN BREAST, CRIMINI MUSHROOMS, ARTICHOKE, SUN-DRIED TOMATOES,
IN A LEMON GARLIC WINE SAUCE

CHICKEN POT PIE... RED POTATOES, CHICKEN BREAST, CARROTS, ENGLISH PEAS,
MUSHROOMS, IN A TARRAGON CREAM SAUCE AND GOLDEN PIE CRUST

CHICKEN ENCHILADAS.. GRILLED CHICKEN STRIPS, MIXED PEPPERS, JACK CHEESE,
ENCHILADA SAUCE

SHREDDED PORK ENCHILADAS WITH TOMATILLO SAUCE, MIXED PEPPERS, JACK CHEESE

MEATLOAF WITH MUSHROOM GRAVY

VEGETABLE BEEF LASAGNA

CAVATAPPI PASTA WITH BOLOGNESE... BEEF SAUCE, PARMIGIANO

ITALIAN SAUSAGES WITH PEPPERS

POPPY SEED CHICKEN CASSEROLE TOPPED WITH BUTTERED BREADCRUMBS

SHRIMP STUFFED ANAHEIM PEPPERS

RAINBOW TROUT WITH CRABMEAT CORNMEAL STUFFING... PECAN BROWN BUTTER

LAMBCHOP DIJONAISE... WALNUT MINT PESTO

SLICED ROSEMARY ENCRUSTED BEEF TENDERLOIN WITH A ROASTED BEET AND
HICKORY SMOKED BACON BORDELAISE SAUCE

SAUTEED BEEF TENDERLOIN TIPS AND CRIMINI MUSHROOMS IN A ROSEMARY BROWN
SAUCE

SHRIMP AND CREAMY GOUDA CHEESE GRITS... TOPPED WITH CHOPPED BACON

PAN SEARED HALIBUT TOPPED WITH ENGLISH CUCUMBERS, PICKLED RED ONIONS,
HEIRLOOM TOMATOES, DRIZZLED WITH A BALSAMIC GLAZE

SIDES

ROASTED HALF SWEET POTATOES WITH BROWN SUGAR AND RED PEPPER

ROASTED FINGERLING POTATOES, SEA SALT, OLIVE OIL, CRACKED BLACK PEPPER

SAUTEED OYSTER MUSHROOMS

SAUTEED TARRAGON HARICOT VERT

GRILLED ASPARAGUS WITH LEMON ZEST, OLIVE OIL, SALT, AND PEPPER

SOUTHERN STIR FRY (GREEN BEANS, CARROTS, MIXED PEPPERS, SQUASHES, OLIVE OIL,
SALT AND PEPPER

ROASTED VEGETABLES... CARROTS, RED POTATOES, CRIMINI MUSHROOMS, MIXED
PEPPERS, BRUSSELS SPROUTS

GRILLED VEGETABLE SUCCOTASH... LIMA BEANS, CORN, RED ONION, MIXED PEPPERS

BLACK BEAN CAULIFLOWER RICE... MIXED PEPPERS, CILANTRO, SMOKED PAPRIKA

FARRO WITH PEAS, ASPARAGUS, AND MUSHROOMS

WILD RICE AND CARAMELIZED ONION CASSEROLE

CABBAGE AND SWISS CHEESE AU GRATIN TOPPED WITH SEASONED BREAD CRUMBS

MASHED POTATOES

SOUTHERN FLAT GREEN BEANS... OLIVE OIL, ROMA TOMATOES, ONIONS, SALT AND PEPPER

DESSERTS

COOKIE AND BROWNIE

CHESS TART

FUDGE TART

DATE BARS

LEMON BARS

PEACH BLUEBERRY COBBLER... WHIPPED CREAM

MIXED BERRY SHORTCAKES WITH LEMON CURD AND WHIPPED CREAM

MOLASSES COOKIES/DATES STUFFED WITH MASCARPONE AND WALNUT

CANNOLI... CHOCOLATE SPRINKLES AND PISTACHIOS

TIRAMISU

CHOCOLATE GANACHE CAKE... FRESH RASPBERRIES

CHOCOLATE CHERRY BREAD PUDDING WITH WHISKEY SAUCE

CHOCOLATE BANANA CARAMEL CREPES... VANILLA SAUCE