Main Dining Room Sample Menu

Our chefs are committed to creating an exceptional culinary experience at every meal. We offer a wide variety of delicious, healthy options, all made from scratch using the freshest ingredients possible.

**BEEF / PORK**

**Filet Mignon**
Lightly seasoned then broiled to your specification, served with our house Demi-glace, Roasted Root Vegetable Puree, and Grilled Roma Tomatoes

**Roasted Prime Rib of Beef**
Herb encrusted and slow roasted to perfection, laced with au jus, then accompanied by Garlic Butter Whipped Yukon Potatoes and Sautéed Carrots

**Orange Jalapeño Medallions of Pork**
Slow Roasted Pork Medallions laced with a Sweet and Tangy Orange Jalapeño Glaze then placed with Pepper Jack Scalloped Potatoes and Honey Cashew Green Beans

**FISH**

**Seared Salmon**
Flash Seared Fresh North Atlantic Salmon baked with a Honey Lime Glaze. Served along with Teriyaki Marinated Roasted Redskin Potatoes and Sautéed Asparagus

**Sea Bass**
Roasted Sea Bass topped with Romesco sauce then served with Green Chili Sharp Cheddar Polenta and Braised Kale with Caramelized Shallot and Crispy Bacon

**Alaskan Halibut**
Ancho Citrus Glazed Alaskan Halibut Steak gently sautéed then served over Chinese Black Rice along with Sautéed Spinach and White Miso Broth

**POULTRY**

**Stuffed Chicken**
Boneless Chicken Breast Stuffed with Ground Italian Sausage, Wild Mushrooms, and Fresh Herbs. Rolled in Japanese Breadcrumbs then finished in the oven. Laced with a Tarragon Dijon Sauce then presented with Wild Rice and Truffle Scented Asparagus

**Roasted Red Bell Pepper Chicken**
Boneless Breast of Chicken topped with Marinated Tomatoes and Shaved Gruyere Cheese then laced with a Roasted Red Bell Pepper Parmesan Cream Sauce. Served over a Sweet Corn and Fresh Basil Risotto along with Sautéed Broccolini

**VEGETARIAN**

**Grilled Vegetable Phyllo**
Fresh Grilled Vegetables rolled in Phyllo Dough along with Fresh Herbs and Shredded Asiago Cheese. Brushed with Olive Oil then Slow Baked to a Crispy Golden Brown. Served with Hubbard Squash Risotto and Sautéed Broccolini

**Stuffed Baby Bella Mushrooms**
A Trio of Baby Bella Mushrooms stuffed with Roasted Red Bell Pepper, Arugala, Smoked Tomatoes, and Garlic. Served with Roasted Fingerling Potatoes and Truffle Scented Asparagus