

# Seated & Served

Entrees listed below are accompanied with fresh dinner rolls, salad and fresh brewed tea. Dessert and hors d'oeuvre selections are available for additional charges.

## ENTREES



### POULTRY

-  **HERB DE PROVENCE CHICKEN BREAST**  
Herb and mushroom bread pudding, fresh vegetable pick.  
**16.00**/lunch 20.00/dinner
-  **SEMI BONELESS CORNISH GAME HEN**  
Dried cranberry wild rice, grilled asparagus. **18.00**/lunch 22.00/dinner
-  **CHICKEN MARSALA**  
Mushroom marsala cream sauce, linguini. **14.00**/lunch 18.00/dinner
-  **HERB ROASTED CHICKEN**  
Salt roasted potatoes, haricot verts, lemon drizzle.  
**16.00**/lunch 20.00/dinner
-  **STUFFED LEMON MARINATED CHICKEN**  
Goat cheese, sun-dried tomatoes, spinach, served with rice pilaf.  
**18.00**/lunch 22.00/dinner
-  **CRISPY SOUTHERN FRIED CHICKEN**  
Whipped potatoes, green beans, country gravy. **14.00**/lunch 18.00/dinner

### PORK

-  **SAGE CRUSTED PORK CHOP**  
Sautéed Fuji apples, raisins, salt roasted potatoes, caramelized carrots. **18.00**/lunch 22.00/dinner
-  **APPLE SMOKED BACON WRAPPED PORK TENDERLOIN**  
Cranberry wild rice, buttered green beans. **16.00**/lunch 20.00/dinner
-  **PORK PICATTA**  
Lemon linguini, capers, asparagus. **16.00**/lunch 20.00/dinner



### VEGETARIAN

-  **GARLIC VEGETABLE LINGUINI**  
Baby spinach, artichokes, mushrooms, tomatoes, olive oil, basil chiffonade, Parmesan cheese. **16.00**/lunch 20.00/dinner
-  **VEGETABLES EN CROUTE**  
Roasted vegetables, feta cheese, red pepper coulis, rice pilaf.  
**16.00**/lunch 20.00/dinner






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## BEEF

-  **SHORT RIB BOURGUIGNON**  
Red wine braised beef short rib, horseradish cream, mushroom bordelaise, baby carrots, salt roasted potatoes. **18.00**/lunch 22.00/dinner
-  **BLACK & BLEU FILET MEDALLIONS**  
Port demi glace, gorgonzola butter, whipped potatoes, broccoli. **24.00**/lunch 28.00/dinner
-  **GRILLED NY SIRLOIN**  
Potato leek galette, asparagus, truffle mash, chef's fresh vegetable pick. **20.00**/lunch 24.00/dinner
-  **HERB-CRUSTED PRIME RIB**  
Whipped horseradish sauce, salt roasted potatoes, lemon asparagus. **22.00**/lunch 26.00/dinner

## SEAFOOD

-  **GRILLED SALMON**  
Sesame honey crust, citrus sauce, sweet potato-carrot puree, chef's fresh vegetable pick. **18.00**/lunch 22.00/dinner
-  **MAPLE GLAZED BACON WRAPPED SEA SCALLOPS**  
Baby spinach cream, saffron risotto, lobster au jus. **22.00**/lunch 26.00/dinner
-  **JUMBO CRAB STUFFED SHRIMP**  
Lemon chive glaze, wilted baby spinach, herb potato cakes. **24.00**/lunch 28.00/dinner
-  **LOW COUNTRY SHRIMP AND GRITS**  
Andouille sausage, red peppers, onions, grape tomatoes, goat cheese. **16.00**/lunch 20.00/dinner
-  **GRILLED MAHI MAHI**  
Blue lump crab imperial cream, buttered broccoli, yellow-stone cheese grits. **18.00**/lunch 22.00/dinner

## DUET

-  **FILET OF BEEF WITH GRILLED PRAWNS**  
Potato au gratin, asparagus, lemon drizzle. **32.00**/lunch 36.00/dinner
-  **STEAK & CAKE**  
Filet medallion, crawfish crabcake, whipped potatoes, asparagus. **26.00**/lunch 30.00/dinner
-  **BUTTER POACHED LOBSTER / PETITE FILET OF BEEF**  
Truffle mash, buttered brussels sprouts. **36.00**/lunch 40.00/dinner

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## SALADS

Select one with entrée.

-  **CLASSIC CAESAR**  
Hearts of romaine, Parmigiano-Reggiano, homemade croutons, Caesar dressing.
-  **STRAWBERRY SALAD**  
Field greens, Gorgonzola cheese, strawberries, sweet n spicy walnuts, strawberry vinaigrette.
-  **BABY BLEU WEDGE**  
Tomatoes, bacon, bleu cheese, home-style bleu cheese dressing.
-  **BABY SPINACH**  
Bacon, chopped egg, wild mushrooms, red onion.
-  **CAPRESE**  
Farm fresh tomatoes, buffalo mozzarella, basil, lemon herb vinaigrette.

## PLATED DESSERTS

Plated desserts available for additional cost.

-  **CAKES**  
Chocolate Bash, 7-Layer Carrot, Red Velvet, Carrot, and Almond Crème **5.50/person**
-  **PIES**  
Bourbon Pecan, Chocolate Crème, Chocolate Peanut Butter, Key Lime, Coconut Crème, Banana Crème, and Pineapple Upside Down **4.50/person**
-  **CHEESECAKES**  
Vanilla, Espresso, Oreo\* and Baileys\*\* **6.00/person**
-  **SPECIALTY DESSERTS**  
Tiramisu **4.50/person**  
Strawberries Romanoff **4.00/person**  
Chocolate Lava Cakes **5.50/person**  
Fresh Strawberry Shortcake **5.00/person**

\*Oreo is a registered trademark of Nabisco (Kraft Foods).

\*\*Baileys is a registered trademarks of Diageo.