

Entrées

Beef \$25.00-\$40.00

Braised Beef Tri Tip – \$24.99

Atop pepper-jack scalloped potatoes & green beans w/ a bacon rosemary juslie & balsamic reduction

London Broil – \$24.99

W/ rosemary –balsamic jus, horseradish potatoes & green beans

Beef Tenderloin - \$30.00

W/ béarnaise & horseradish sour cream

Fish & Sea Food \$20.00 - \$25.00

All our fish is flown in fresh. Market prices do fluctuate.

Wahoo Fish Wrapped in Banana Leaf – \$20.00

Topped w/ a pineapple salsa atop a bacon infused masa

Potato chip Crusted Scallop –\$21.00

W/ sweet potato cannolie & red pepper beurre blanc

BBQ Pineapple Crab Cake - \$16.00

W/ vegetable strudels, mashed potato cake, & pineapple coulis

Potato Chip Crusted Salmon - \$20.00

Stuffed w/ black beans on a mashed potato cake & rosemary balsamic ajuis

Black Bean Stuffed Salmon - \$20.00

On mashed potato cake, white bean cumin salad & red pepper coulis

Black Bean Stuffed Salmon-\$20.00

W/ a corn-basil sauce

Potato Chip Crusted Salmon-\$20.00

Scallion grits & southwest red pepper coulis

Parmesan Salmon-\$21.00

W/ roasted lemon-basil sauce, bamboo rice & asparagus

Cedar-Smoked Whole Salmon- \$21.00

W/ a roasted corn-tomatillo relish

All items and prices are subject to change according to the seasons and availability.

Pork \$20.00-\$25.00**Apple-Chip Crusted Pork Chop-\$22.00**

Roasted potato salad, asparagus & apple-champagne juslie

Sweet Potato Crusted Pork Chop- \$22.00

W/ fried polenta, zucchini carrot sauté & enchilada sauce

Sausage & Cornbread Stuffed Pork Chops-\$22.00

W/ tomatillo-horseradish sauce & chipotle risotto

Caribbean Jerk Pork Loin-\$20.00

W/ jicama slaw, mango-cilantro coulis w/ black beans & rice

Andouille-Cornbread Stuffed Pork Loin- \$19.00

W/ bacon-apple butter, Cajun mash & tempura fried okra

Chicken \$15.00-\$20.00**Seared Chicken Breast-\$19.99**

Stuffed w/ spinach & shrimp in lobster sherry sauce, garlic mashed potatoes, & seasonal vegetables

Roasted Chicken Breast-\$15.99

Stuffed w/ spinach & roasted red peppers in a basil-pepper cream sauce

Shrimp Stuffed Chicken-\$18.99

W/ fresh tomato marinara, pepper-jack scalloped potatoes & seasonal vegetables

Tomato-Olive Chicken- \$14.00

Chicken Roulades w/ spinach, feta cheese, tomato-olive sauce, wild rice, & fried artichokes

Shrimp Stuffed Chicken-\$19.99

W/ a corn-basil sauce, cilantro mashed potatoes, & seasonal vegetables

Ginger Roasted Chicken Breast-\$15.99

W/ raspberry-lager sauce served w/ wild rice & asparagus

Spinach-Ricotta Stuffed Chicken-\$15.00

W/ smoked tomato coulis, pasta primavera & warm green bean salad

Other**Black Bean Cake-\$12.99**

On crispy seasoned new potatoes w/ enchilada sauce & pico de gallo

Lamb Gyro Burrito-\$14.99

In a spinach wrap on a bed of seasoned potatoes topped w/ enchilada sauce & pico de gallo

Portobello Provencal Crepe-\$13.00

W/ basil cream, white bean cumin cheese & balsamic reduction pesto

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Sausage-Gouda Stuffed Turkey-\$15.99

W/ red pepper coulis, seasonal vegetables, & roasted red potatoes w/ ham & parmesan

Slow Roasted Turkey-\$8.99

W/ gouda, sweet pepper aioli on sourdough, & pasta salad

Roasted Leg of Lamb-\$19.99

W/ cabernet-onion sauce, fondant potatoes, & glazed carrots

Herb Crusted Turkey-\$15.99

W/ spinach-cranberry farce, a tomato compote, spaetzle w/ sage & seasonal vegetables

Beer Mustard Peach Glazed Ham-\$14.99

W/ red pepper mash & seasonal vegetables

Appetizers

Prices are used to put together trays for parties & are priced per piece.
There is a minimum to place an order.

Sea Food**Stuffed Scallop Crusted w/ Potato Chip-\$6.00****Scallop w/ Avocado Mousse-\$5.00****Prosciutto Wrapped Scallops-\$5.00****Bloody Mary Ceviche Shrimp-\$5.00****Macadamia-Coconut Crusted Shrimp-\$4.00**

W/ mango cilantro coulis

Shrimp Enchilada-\$4.50**Shrimp & Pablano Pot Stickers-\$3.25**

W/ pico de gallo

Cedar-Smoked Whole Salmon- \$7.00

W/ a roasted corn-tomatillo relish

Chicken**Skewered Curried Chicken -\$2.00****Petite Chicken Gyros-\$3.00****Asian Chicken Wraps-\$2.00**

2 inch pinwheels

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Wonton Crusted Chicken Satay-\$2.00

W/ peanut plum sauce

Beef & Pork

Steak & Aged Provolone Brushetta-\$5.00

Petite Meatball Sandwiches-\$3.00

Pork Pot Stickers-\$2.75

Chorizo & White Cheddar Stuffed Mushrooms-\$3.00

Herb Braised Pork Gyros-\$4.00

W/ tzatziki sauce

Jerk Pork Satay-\$3.00

Other

Fruit Kebobs w/ Chocolate Mole Sauce-\$6.00

Asian Wonton Salad-\$7.00

Garlic Bread - \$1.00

W/ caramelized onions

Vegetable Tray- \$4.00

W/ pico de gallo ranch dressing

Asian Vegetable Wraps-\$1.50

Seasonal Fruit Skewers-\$5.00

W/ mango yogurt sauce

Turkey Ruben Brushetta-\$4.50

Beer Cheese Fondue-\$6.00

W/ a variety of bread for dipping

Brushetta-\$4.00

W/ boursin cheese

Pistachio Encrusted Lamb Chops-\$5.00

Roasted Corn Chowder-\$6.00

W/ poblano crème

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Fruit & Yogurt Parfait-\$5.00

Mini Fruit Tartlets\$3.00

Sweet Potato Chips-\$4.00

W/ a feta tomato dip

Salad

Add pork or chicken \$2.00

Spinach Salad- \$6.00

w/ apple butter-cinnamon vin. & roasted sweet potatoes

Spinach Salad-\$8.00

w/ blackberry-thyme vin. Tossed w/ bacon & red potatoes

Asian Pork Salad-\$9.54

Nappa cabbage, julienned carrots & peppers, pork, chow mien noodles tossed in a soy-sprite vin.

Chopped Italian Salad-\$7.54

Romaine lettuce with shaved Virginia ham, house made croutons, peppercines, & red onions tossed in oregano vin. w/ parmesan cheese

Asian Salad-\$7.54

w/ kim chi cucumbers in soy-sprit vin.

Market Salad-\$7.54

Roasted vegetables in a spring mix w/ parmesan vin.

Spinach Salad-\$9.00

w/ queso fresco, bacon, candied pecans, in a raspberry crème

Roasted Red Pepper Caesar-\$8.00

w/ penne pasta, parmasean cheese, & house made croutons

Autumn Salad-\$8.00

W/ roasted sweet potatoes & cinnamon dolce vin.

Summer Salad-\$8.00

W/ bacon, pecans, queso fresco, zucchini, cranberries, fried potatoes tossed in a balsamic bacon vin.

Dressings

*Apple Butter-Cinnamon Vinaigrette *Blackberry-Thyme Vinaigrette *Pesto-Ranch Dressing
 *Pico De Gallo Vinaigrette *Soy-Sprite Vinaigrette *Oregano Vinaigrette *Parmesan Vinaigrette
 *Raspberry Crème *Roasted Red Pepper Caesar *Cinnamon Dolce Vinaigrette *Balsamic Bacon
 Vinaigrette

Most of our dressings are made specifically for your event. Additional charges apply if you want a choice of our special dressings.

Sides

Cilantro-Garlic Mashed Potatoes-\$5.00

Horseradish Potatoes-\$5.00

Sweet Potato Cannolie- \$6.00

Vegetable Strudels-\$7.00

Mashed Potato Cake-\$5.00

Roasted Potato Salad-\$4.50

Crispy Seasoned New Potatoes-\$4.00

Roasted Red Potatoes w/ Ham & Parmesan-\$6.00

Loaded Mashed Potatoes-\$6.00

House Made Potato Chips-\$2.50

Pepper-Jack Scalloped Potatoes-\$6.00

Haricot Verts-\$3.50

Green Beans w/ Bacon-\$4.25

Seasonal Vegetables-\$3.50

Pico Side Salad-\$2.50

Pesto Ranch Pasta Salad-\$2.50

Pasta Primavera- \$5.00 (Entrée size - \$11.00)

White Bean Cumin Salad-\$5.00

Scallion Grits-\$3.75

Bamboo Rice-\$5.00

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Asparagus-\$5.00

Zucchini Carrot Sauté-\$4.25

Black Beans & Rice-\$6.00

Wild Rice-\$7.00

Fried Artichokes-\$5.25

Warm Green Bean Salad-\$5.00

Dessert

Chocolate Espresso Bavarian Cream-\$7.00

Pumpkin Cheesecake-\$7.00

Amaretto Cheesecake-\$7.00

Mango-Basil Cheesecake-\$7.50
w/ mango-basil coulis

Cranberry-Walnut Bread Pudding-\$6.00

Pumpkin Bread Pudding-\$6.50

Banana Bread Pudding-\$6.50

Blueberry Coffee Cake Bread Pudding- \$7.25

Fruit Cobbler-\$6.25
(Depending on the fruit used)

Banana Foster-\$7.50
w/ chocolate mole sauce & cilantro glaze

Chocolate Fondant-\$6.00

Berry Touille Cup-\$7.25

Tangerine Sorbet-\$6.55
In a sugar wonton shell blackberry sauce

Raspberry Chocolate Torte-\$7.50
W/ black forest sauce

French Apple Cobbler-\$7.25

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