



2021 SPRING DINNER MENU

SUNDAY

ROASTED RED BELL PEPPER BISQUE
CROUTONS, BALSAMIC REDUCTION, SHREDDED PARMESAN

ENTREE' SELECTIONS

CAJUN SHRIMP LINGUINI
BACON, SPINACH, TOMATO, SHALLOTS, CAJUN CREAM SAUCE
-OR-

HERB ROASTED CORNISH GAME HEN
GARLIC, SHALLOTS, ROSEMARY, LEMON, THYME

SIDES HERB ROASTED FINGERLING POTATOES & ROASTED CARROTS
(CHICKEN ONLY)

DESSERT KEY LIME PIE

MONDAY

BALSAMIC HOUSE SALAD
CARROTS, RED ONIONS, TOMATOES, SHREDDED PARMESAN, HOUSEMADE BALSAMIC DRESSING

ENTREE' SELECTIONS

HAND CUT 8 OZ. FILET MIGNON
-OR-
BRIE & APPLE CHUTNEY STUFFED CHICKEN BREAST

SIDES GRILLED ASPARAGUS & CREAMY MUSHROOM RISOTTO

DESSERT NEW YORK STYLE CHEESECAKE

TUESDAY

BERRY SALAD
STRAWBERRIES, BLUEBERRIES, HOUSEMADE CANDIED PECANS, GOAT CHEESE, HOUSEMADE STRAWBERRY VINAIGRETTE

ENTREE' SELECTIONS

12 OZ. BONE-IN PORK CHOP AU POIVRE
-OR-
SOUS VIDE DUCK BREAST
W/RASPBERRY PORT WINE REDUCTION

SIDES HERB ROASTED FINGERLING POTATOES & SEASONAL VEGETABLES

DESSERT FLOURLESS CHOCOLATE CAKE
W/RASPBERRY COULIS

WEDNESDAY

CAESAR SALAD
HOUSE MADE CAESAR DRESSING, CROUTONS, SHREDDED PARMESAN

ENTREE' SELECTIONS

SHRIMP & GRITS
W/ANDOUILLE SAUSAGE & TOMATO GRAVY
-OR-
PORK SHANK OSSO BUCCO
W/BEURRE ROUGE

SIDES WHIPPED GARLIC MASHED POTATOES & ROASTED BRUSSEL SPROUTS

DESSERT CREME BRULEE



2021 SPRING DINNER MENU

THURSDAY

ROASTED RED BELL PEPPER BISQUE
CROUTONS, BALSAMIC REDUCTION, SHREDDED
PARMESAN

ENTREE' SELECTIONS

ROSEMARY CHICKEN LINGUINI
TOMATO, SPINACH, LEMON, ROASTED GARLIC
-OR-
(2) 4 OZ. BLACK AND BLUE BEEF
TENDERLOIN MEDALLIONS

SIDES ROASTED RED POTATOES & GRILLED
ASPARAGUS

DESSERT ANGUS BARN CHOCOLATE CHESS PIE

FRIDAY

GREEN GODDESS SALAD
SPRING MIX, CARROTS, TOMATOES, CROUTONS,
HOUSEMADE GREEN GODDESS DRESSING

ENTREE' SELECTIONS

12 OZ GRILLED PORK CHOP
BRINED AND GRILLED W/APPLE CHUTNEY
-OR-
WILD ALASKAN SOCKEYE SALMON
BLACKENED W/CITRUS BEURRE BLANC

SIDES HERB ROASTED FINGERLING POTATOES &
HONEY BALSAMIC ROASTED CARROTS

DESSERT LEMON LADY FINGERS W/RASPBERRY
COULIS

SATURDAY

CLASSIC WEDGE SALAD
ICEBERG LETTUCE, GRAPE TOMATOES, BACON,
RED ONION, HOUSEMADE BLUE CHEESE
DRESSING

ENTREE' SELECTIONS

14 OZ. PRIME GRADE RIBEYE
W/HERBED COMPOUND BUTTER
-OR-
MARYLAND BLUE LUMP CRAB CAKES
W/HOLLANDAISE SAUCE

SIDES GRILLED ASPARAGUS & CREAMY
MUSHROOM RISOTTO

DESSERT GRILLED PEACHES & CREAM
GRILLED FRESH PEACHES, GOAT CHEESE,
TOASTED STREUSEL