



— APPETIZERS —

CHICKEN LETTUCE WRAPS 

Mixed Chicken, Water Chestnuts, Bamboo Shoots, Iceberg Lettuce

ASIAN SPARERIBS WITH VEGETABLE SUMMER ROLL
Lime Chili Dip

ROASTED BEET SALAD 

Watercress, Balsamic Glaze, Pumpkin Seed Brittle

BRUSCHETTA 

Grilled Ciabatta Bread, Ricotta Cheese, Roma Tomatoes, Garlic, Basil & Olive Oil

SMOKED MOZZARELLA RAVIOLI

Lobster Cream Sauce

MINISTRONE SOUP 

Vegetable Broth, White Beans, Garden Vegetables

WHITE CHEDDAR AND POTATO SOUP

Creme Fraiche, Chives

FRENCH ONION SOUP

Gruyere Cheese Crouton

WALDORF SALAD 

Grenny Smith Apples, Grapes, Celery, Candied Walnuts

PEAR AND GORGONZOLA SALAD 

Mixed Greens Wrapped in Cucumber, Poached Pear, Pecans, Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Focaccia Crouton, Parmesan Cheese


— CLASSIC ENTRÉES —

GRILLED NEW YORK STRIP STEAK 

Peppercorn Sauce, French Fries

BREADED FLOUNDER FILLET

Arugula Salad, Cherry Tomatoes, Mustard Remoulade

HERB-CRUSTED ROTISSERIE CHICKEN 

Mashed Potatoes, Broccoli

SHRIMP AND MUSHROOM ALFREDO

Parmesan Cream Sauce, Fettuccini

CARVED WHOLE-ROASTED PORK LOIN 

Pear-Brandy Jus, Grilled Asparagus, Sweet Potato Mash

3-CHEESE BAKED ZITI 

Parmesan, Mozzarella and Ricotta Cheeses, Chunky Tomato Sauce

— TODAY'S FEATURED ENTRÉES —

WHOLE-ROASTED SIRLOIN*

Loaded Baked Potato, Creamed Spinach, Horseradish, Beef Gravy

CHICKEN MADEIRA

Madena Mushroom Sauce, Roasted Bell Pepper Risotto

ALMOND-CRUSTED RUBY RED TROUT*

Battered Green Beans, Mashed Potatoes

BANG BANG CHICKEN & SHRIMP 

Curry, Peanuts, Coconut, Jasmine Rice, Vegetables

RIGATONI PRIMAVERA WITH PESTO 

Vine Ripe Vegetables, Shaved Parmesan Cheese

BARBECUE MIXED GRILL

Pork Ribs, Bratwurst, Chicken, Bourbon Barbecue Sauce, Sweet Potato Fries, Broccoli

— WINE RECOMMENDATIONS —

BRUT

CAVA PERE VENTURA "CUEVE ESPECIAL" CATALUNYA

Catalonia, Spain

Its well-balanced structure, elegance and sensory richness form an unmistakable personality.

\$32.00

SAUVIGNON BLANC

EAST & WEST NORWEGIAN PROPRIETARY WINE

Sonoma, California

Aromas and flavors of Meyer lemon, lime zest, stone fruit, grapefruit with a refreshing and crisp finish

\$33.00

PINOT NOIR

LOUIS JADOT

Burgundy, France

Aromas and flavors of red cherries and wild strawberries

\$54.00



*If you have any type of food allergy, please advise your server before ordering. Your check may reflect an additional fee in certain parts of the restaurant.

A 20% gratuity and beverage service charge will be added to your check.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.