



S E R V E D D I N N E R

All Entrée Selections Include Freshly Baked Rolls, One Vegetable, One Starch, One Dessert Selection,
Station of Coffee, Decaf Coffee & Hot Tea

P O U L T R Y

- CHICKEN ROULADE** – Spinach, Prosciutto, Leek, Ricotta, Lemon White Wine 29.5
- PRETZEL CRUSTED CHICKEN** – Maple Honey Drizzle 29.5
- PARMESAN ENCRUSTED CHICKEN** – Herbed Bread Crumbs, Vodka Cream, Parmesan 29
- ORCHARD GRILLED CHICKEN BREAST** – Seasonal Fruit Chutney 28
- CORDON BLEU CHICKEN ROULADE** – Swiss, Paper Thin Ham, Herb Breadcrumb, Mornay 28
- CHICKEN FRANCAISE** – Brown Egg Batter, Lemon White Wine 28
- APPLE & BRIE STUFFED CHICKEN** – Frangelico Glaze, Toasted Almonds 29
- RUSTIC STUFFED CHICKEN** – Peasant Bread, Yellow Onion, Parsley, Sage, Natural Pan Jus 28
- CITRUS MARINATED GRILLED CHICKEN** – Sweet Corn, Green Zucchini, Prosciutto Salsa 28
- BBQ CHICKEN ROULADE** – Bacon, Parmesan, BBQ 29
- CHICKEN NAPOLEON** – Boursin Whipped Potato, Spinach Wonton Crisp, Natural Pan Jus 28
- CHICKEN OSCAR** – Lump Crab Meat, Béarnaise 34
- OVEN ROASTED TURKEY BREAST** – Cider Glaze, Apple Bacon Dressing 25

B E E F

Additional Sauce Selections:
Vidalia Onion Hoesradish Jam
Vanilla Whiskey Butter
Chef's Seasonal Herb Butter
Sundried Tomato Thyme Butter

- TENDERLOIN OSCAR** – Twin Petite Filets, Lump Crab, Béarnaise 39
- BROWN SUGAR & CHILI CRUSTED FLANK STEAK** – Chimichurri 28
- CHAR GRILLED BISTRO BEEF TENDER** – Butter, Sea Salt Cracked Pepper Rub, Three Herb Chimichurri 29
- HERB CRUSTED BEEF TOP ROUND** – Natural Pan Jus 27
- GRILLED FLANK STEAK** – Mushroom Marsala 28
- HOUSE MEATLOAF** – Frizzled Onion Straws, Rich Gravy 25
- CHOCOLATE PORTER BRAISED BISTRO TENDER** – Carrot, Onion, Celery, Rich Porter Jus 29
- ROASTED PRIME RIB OF BEEF** – 12oz Medium, Horseradish Cream 36
- NEW YORK STRIP STEAK** – Porter Braised Onion & Mushroom Jus 35



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F I S H

MAPLE THYME GLAZED SALMON – Walnut Jam 33

GRILLED SALMON FILLET – Lemon, Basil, Caper, Fresno Chili Vinaigrette 32

PARMESAN PANKO CRUSTED FILLET OF HADDOCK – Lemon Beurre Blanc 29

HOUSE LUMP CRAB CAKE – Old Bay Aioli, English Tartar OR Pineapple Tequila Tomato Salsa 38

HONEY SOY GLAZED STRIPED BASS – Ginger Butter 35

P O R K

THICK CUT PORK LOIN CHOP – Maple Bacon Peanut Relish 29

APPLE JACK PORK LOIN – Sautéed Apple, Cinnamon Cream 29

PRIME PORK LOIN MEDALLIONS – Chili Cider Brine, Port Demi 29

APPLEWOOD SMOKED HAM – Balsamic Dijon or Pineapple Bourbon Glaze 25

PRETZEL CRUSTED PORK SCHNITZEL – Smoked Gouda Cream 26

V E G E T A R I A N & V E G A N

EGGPLANT PARMESAN TOWER – Tomato Fennel Dressing, Fresh Mozzarella 24

ROASTED CAULIFLOWER STEAK – Three Herb Chimichurri 26

NOODLE BOWL – Zucchini Noodle, Portobello, Red Onion, Spinach, Roasted Pepper, Artichoke Heart, Rice Noodle, Fizzled Leek, Roasted Tomato White Wine Broth 25

PAN SEARED TOFU – Miso Glazed Rice Noodle, Sriracha Coconut Glaze 25

GRILLED VEGETABLE CHEESE TORTELLINI – Seasonal Vegetable, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs 24

VEGETABLE LASAGNA ROLL – Spinach, Carrot, Ricotta, Red Pepper Marinara 26

GARDEN PARCEL – Roasted Vegetable & Black Bean Quinoa Stuffed Red Bell Pepper, Charred Green & Yellow Squash Ribbon, Chipotle Marinara 25

STUFFED PORTOBELLO – Roasted Vegetable, Quinoa, Red Pepper Coulis 26

D U E L P L A T E S

PRIME RIB & CRAB CAKE – 10oz Prime Rib, Horseradish Cream 42

BISTRO TENDER & SHRIMP – Bistro Tender Medallions, Two Crab Stuffed Fantail Shrimp in Puff Pastry 36

COUNTRY CHICKEN & HAM – Stuffed Chicken Breast & Applewood Smoked Ham, Balsamic Dijon or Pineapple Bourbon Glaze 29

SERVED DINNER

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SALAD

FARMER'S GARDEN – Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber, Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

FARMER'S CAESAR – Romaine, Radicchio, Parmesan, Fizzled Onion, Sourdough Crouton, Cracked Peppercorn, Caesar

BERRY – Baby Lettuce, Strawberry, Blueberry, Sliced Almond, Goat Cheese, Balsamic Vinaigrette

ENGLISH GARDEN – Leaf Lettuce, Red Watermelon, English Pea, Chopped Parsley, Grated Pecorino, Lemon Mint Vinaigrette

ROASTED PEAR – Field Green, Cinnamon Roasted Pear, Smoked Gouda, Dried Cranberry, Walnut, Balsamic Vinaigrette

BLUEBERRY KALE – Kale, Field Lettuce, Blueberry, Bleu Cheese, Walnut, Walnut Balsamic Vinaigrette

BRULÉED PEACH – Baby Lettuce, Peach, Candied Pecan, Ricotta, Blueberry, Herbal Vinaigrette

APPLE HARVEST – Greens, Sliced Apple, Smoked Cheddar, Walnut, Dried Cranberry, Honey Vinaigrette

WINTER BEET – Roasted Beet, Fresh Mozzarella, Field Green, Citrus, Candied Pumpkin Seed, Basil Vinaigrette

WINTER GARDEN – Winter Greens, Red Cabbage, Fresh Fennel, Spinach, Candied Bacon, Smoked Cheddar, Warm Cider Vinaigrette

VEGETABLE

GARDEN FRESH VEGETABLES – Roasted Brussel Sprouts, Poached Green Asparagus, Basil Roasted Plum Tomatoes, Sautéed Sweet Corn with Chives, Corn Pudding, Stir Fried Vegetables

COUNTRY STYLE GREEN BEANS – Tarragon, Almandine, Bacon, Gremolata, or Roasted Cherry Tomato

GRILL ROASTED SEASONAL VEGETABLES

CARROTS – Honey Pistachio, Snip Top, or Lemon Oil Farmer's Market

STARCH

CHEF SELECTIONS – Rosemary Roasted Red Skin Potatoes, Wild Rice Pilaf, Twice Baked Potato, Butternut Squash Ravioli, Pesto Ziti

SWEET POTATOES – Honey Butter Whipped, Roasted with Bitters & Peppers, Garlic & Parsley Wedges

RUSTIC POTATO MASH – Smoked Gouda Garlic, Boursin, Cheddar Bacon, Spinach Bacon, Lemon Parsley, Caramelized Onion, Sautéed Kale, Horseradish Chive, Red Skin, Creamed Leak Bacon, Parmesan Bacon Rosemary, Hay Smoked Sour Cream & Chive, Dill Sour Cream, or Scallion Sundried Tomato (Select One)

QUINOA – Herb, Lemon, Pine Nut

RISOTTO – Parmesan Black Pepper, Summer Sweet Corn, Wild Mushroom, Lemon Asiago Pistachio, or Three Cheese