

## PLATED DINNER MENU

*Our Plated Menu is served with a Mixed Green Salad, Assorted Dinner Rolls, Coffee & Ice Water.*

*Per person pricing includes linens, china, silverware & glassware.*

*6% Sales Tax and 20% Service Fee will be added to your total bill.*

### BEEF

**SLOW ROASTED POT ROAST**, roasted garlic mashed potatoes, glazed baby carrots, au jus...\$23.99

**MARINATED GRILLED FLANK STEAK**, chimichurri, roasted baby potatoes, grilled peppers & onions...\$23.99

**PEPPER CRUSTED CHUCK TENDER MEDALLIONS**, green beans, butter & cream mashed potatoes, blue cheese cream sauce...\$24.99

**PRIME SIRLOIN-TROTTER STEAK**, green beans, parmesan whipped potatoes, roasted garlic demi...\$26.99

**TROTTER STEAK OSCAR**, asparagus, roasted potatoes, Alaskan crab, béarnaise...\$29.99

**BEEF TENDERLOIN FILET**, asparagus, roasted garlic mashed potatoes, cabernet demi-glace...\$32.99

### PORK

**BRAISED PORK**, mushroom medley, roasted baby potatoes, sherry gravy...\$22.99

**GARLIC HERB CRUSTED PORK LOIN**, roasted brussel sprouts, butter & cream mashed, ver jus...\$23.99

**PORK TENDERLOIN MEDALLIONS**, root vegetables, sweet potato mash, maple whiskey reduction...\$24.99

**OSSO BUCO**, parmesan whipped potatoes, green beans, port wine demi...\$24.99

### POULTRY

**CHAMPAGNE CHICKEN**, green beans, parmesan whipped potatoes, champagne & mushroom béchamel...\$23.99

**MUSTARD PANKO CRUSTED CHICKEN**, roasted root vegetables, butter & cream mashed, sherry mustard cream sauce...\$23.99

**PARMESAN CRUSTED CHICKEN**, asparagus, three cheese tortellini, pesto cream sauce...\$23.99

**CHICKEN MARSALA**, green beans, roasted baby potatoes, creamy Marsala mushroom sauce...\$23.99

**ROSEMARY GRILLED CHICKEN BREAST**, wild rice, broccoli, rosemary balsamic reduction...\$23.99

**ROASTED TURKEY BREAST**, brussel sprouts, butter & cream mashed potatoes, tarragon veloute...\$23.99

**STRAWBERRY BALSAMIC GRILLED CHICKEN**, green beans, quinoa, strawberry salsa...\$23.99

**LEG OF DUCK**, duck confit, brussel sprouts, sweet potato mash, cherry bacon relish...\$25.99

### FISH

**GRILLED MAHI MAHI**, green beans, rice, peach & leek salsa...\$23.99

**BAKED TILAPIA**, wild rice, glazed carrots, compound herb butter...\$23.99

**BAKED COD**, olive tapenade butter, asparagus, roasted baby potatoes, saffron wine sauce...\$24.99

**ROASTED SALMON**, roasted garlic mashed, asparagus, lemon beurre blanc...\$24.99

### VEGETARIAN

**GRILLED PORTABELLO MUSHROOM & CHEESE TORTELLINI**, pesto cream sauce...\$21.99

**ROASTED VEGETABLE RAVIOLI**, marinara sauce...\$20.99

**POLENTA ETOUFFEE**, sautéed bell peppers, celery, onion & cherry tomatoes in creole sauce with jasmine rice & crispy polenta...\$21.99

**CURRY SPICED ROOT VEGETABLE HASH**, couscous, cilantro, mango coulis (VEGAN)...\$20.99

**EGGPLANT TIKKA**, slow simmered vegetable stew over jasmine rice with naan bread...\$21.99

*"Combo" plate with TWO entrées on same plate - pay highest entrée price + \$3.00 per person*

*"Guest Choice" of TWO entrées – add \$3.00 per person*

*Sides MAY be substituted. This menu was revised September 1, 2013 and is subject to change due to change in market conditions.*

*\*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*