

Soups & Starters

Homemade Soup Features

Ask about today's soup selection, made fresh daily with the finest ingredients

Spanakopita

Spinach, onion, feta and herbs folded and baked in buttery sheets of filo dough

Roasted Tomato Tart

Roasted heirloom tomato, caramelized Cipollini onions, roasted garlic, fresh chopped herbs and Parmesan in flakey pastry crust

Shrimp Cocktail

Poached shrimp with cocktail sauce and lemon wedge

Entrée Salads

All Seasons Cobb Salad

Romaine lettuce grape tomato, avocado, hard-boiled egg, blue cheese & bacon

Brussels Sprout Salad

Crisp Brussels sprout, dried cherries, red onion, toasted almonds, shredded carrot, raspberry vinaigrette

+ Add *grilled chicken or shrimp to any entrée salads*

Side Salad

Parker Mill Salad

Arugula, roasted butternut squash, dried cranberries, pepitas, chevre and maple vinaigrette

A Simple Salad

Fresh, tomatoes, Bleu cheese, cucumbers, baby spinach and French dressing

Garden Salad

Tomato, cucumber, carrot, red onion, greens, choice of dressing

Superfood Salad

Quinoa, lentils, split peas, grilled zucchini & yellow squash, grape tomatoes, parsley, mixed greens, lemon vinaigrette

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. +

Signature Entrées

Petit Filet

Signature Tenderloin Petit Filet, grilled to your specification with Beurre Maitre d'hotel

Grilled Salmon

Fresh Atlantic salmon, lightly seasoned and grilled, topped with tomato Provençale and herb lemon sauce

Seasonal Entrées

Veal Scaloppini

Lightly dusted veal scaloppini, sautéed with fresh mushrooms and capers. Finished with fresh lemon & parsley

Crowned Tenderloin Medallions

Tenderloin beef medallions sautéed and finished with red wine reduction and crowned with mushrooms and fresh herbs

Chicken Florentine

Grilled chicken breast topped with spinach, Provolone & creamy spinach, finished with sundried tomato sauce

Grilled Duck Breast

Crispy skin grilled duck breast with cherry glaze topped with microgreens

Seafood Ravioli

Pasta stuffed with chopped seafood and served with lobster studded Sherry sauce

Grilled Cuban Style Portobello

Grilled Portobello mushroom cap, fresh avocado and Chimichurri over Mascarpone

Sides

Basmati Rice

Mashed Potatoes

Creamed Spinach

Vegetables du Jour

Broccoli & Cauliflower

Sautéed Swiss Chard

Fresh Green Beans

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