

## *Soups & Starters*

### **Homemade Soup Features**

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

### **Spinach Artichoke Dip**

Creamy spinach, tender artichokes, and melted Asiago and Parmesan cheeses.  
Served with tortilla chips

### **Coconut Shrimp**

Sweet Thai Dipping Sauce

## *Entrée Salads*

### **Autumn Harvest Salad**

Arugula, roasted squash, quinoa, goat cheese, toasted pecan, grilled chicken, dried cranberries, pumpkin seeds, apple cider vinaigrette, garnished with pomegranate arils

### **Tropical Spinach Salad**

Grilled shrimp served over fresh spinach, toasted Macadamia, fresh mango, banana chips, crumbled feta, toasted coconut, citrus vinaigrette

## *Side Salads*

### **Custom Garden Salad**

Create your own salad - an array of greens and accompaniments tailored to your tastes. Ask your server for details.

### **Artisan Salad**

Cantaloupe, blueberries, mango, cucumber, red onion, cherry tomato, cilantro, Feta, finished with olive oil & lime juice

### **House Roasted Beet Salad**

Roasted Beets, arugula, pistachio, goat cheese, green onion, radish and balsamic dressing

### **Steakhouse Wedge Salad**

Iceberg lettuce wedge, sliced cherry tomatoes, sliced green onion, crumbled bacon, bleu cheese crumbles, and bleu cheese dressing

*+ 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 your risk of foodborne illness.*

## Signature Entrées

### **Beef Tenderloin Tips**

Beef Tenderloin tips, sautéed with shallots, garlic and mushrooms, finished with Maderia wine and herb butter

### **Grilled Salmon**

Fresh Atlantic salmon, lightly seasoned and grilled, served with wedge of Lemon

## Seasonal Entrées

### **Veal ala Oscar**

Sautéed veal with lump crab and asparagus, served with Bernaise sauce.

### **Beef Daube Provençal**

Rustic French melange of braised beef, carrots, onions, tomato & herbs.

### **Tamarind Roasted Chicken**

Roasted chicken with sweet & sour tamarind glaze

### **Pork Osso Bucco**

Cross cut pork shank is braised for hours in a savory broth with fresh herbs and garlic until fork tender

### **Butternut Risotto**

Creamy squash risotto with leeks, spinach, garnished with honey toasted pecans

### **Pasta Alla Bolognese**

Aldente pasta, hearty beef Bolognese sauce & shaved parmesan

### **Autumn Ratatouille**

Ratatouille vegetables with Herbes de Provence and toasted Panko bread crumbs

## Sides

**Cream of Spinach**

**Green Beans**

**Mashed Potato**

**Fresh Vegetable Du Jour**

**Honey Glazed Carrots**

**Acorn Squash**

**Traditional Succotash**

*+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness +*