



# J A N U A R Y

## SOUPS & STARTERS

### Homemade Soup Features

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

### Spanakopita

Greek savory pie, flaky phyllo dough, spinach and Feta cheese

### 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, grilled chicken breast, grape tomato, avocado, hard-boiled egg, & blue cheese

**Brussels Sprout Salad** Crisp Brussels sprout, dried cherries, red onion, toasted almonds, shredded carrot, raspberry vinaigrette with grilled shrimp

## SIDE SALADS

### Custom Garden Salad

Create your own salad - Array of greens and accompaniments tailored to your taste. Ask server for details.

### Parker Mill Salad

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

### Superfood Salad

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

### Spinach Salad

Spinach, bacon, sliced mushroom, egg and tomato French vinaigrette

## SIGNATURE ENTRÉES

### Petite Filet Mignon

Tenderloin petite filet, grilled to your specification, served with natural juices and topped with fresh chopped herbs

### Grilled Salmon

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

## JANUARY SEASONAL ENTRÉES

### Veal Scallopini

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 provolone & creamy spinach

### Seared Duck Breast

Duck breast seared crispy, cooked to your desired temperature, finished with cherry glaze and 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

*\*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 food-borne illness.*