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SOUPS & STARTERS

Homemade Soup Features

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

Baked Brie

Brie baked in puff pastry with fruit chutney, topped with micro-green garnish

Cranberry Hummus

Sweet and savory cranberry hummus with fresh crudité vegetables and pita crisps

Smoked Salmon Pâté

Salmon Pâté served with of flatbread crackers

ENTRÉE SALADS

Winter Salad

Arugula, roasted turkey breast, cranberries, red onion, gorgonzola, and walnuts with balsamic vinaigrette.

Maestro Chopped Salad

Mixed lettuce, diced chicken breast, chopped tomatoes, cucumber, roasted red pepper, red onions, hard boiled egg, avocado with bleu cheese dressing

SIDE SALADS

Custom Garden Salad

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

Arugula and Lemon Salad

Arugula tossed with Mandarin oranges, pine nuts, shaved Parmesan, garnished with charred lemon wedges

Kale & Butternut Salad

Kale and roasted butternut squash, tossed with orzo and herbed vinaigrette

White Bean Salad

White bean salad tossed with lemon, olive oil, chopped parsley, scallions, sun dried tomato and artichoke hearts

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

FEBRUARY SEASONAL ENTRÉES

Lamb Shank Gremolata

Slow cooked lamb shank with red wine and beef stock, garnished with lemon zest, garlic and parsley

Braised Beef Short Rib

Braised beef short rib finished with Cabernet sauce, served over horseradish mashed potatoes

Chicken Cordon Bleu

Breaded chicken breast, stuffed with Swiss cheese and ham, baked until golden brown.

Putanesca Amalfi

Al dente spaghetti with zesty putanesca sauce, capers and sautéed shrimp

Rustic Braised Chicken

Chicken quarter with onions, celery & fresh thyme braised in natural broth, infused with white wine

Winter Risotto with Peas

Creamy risotto with lemon, asparagus, peas, Parmesan and herbs

SIDES

- Baked Sweet Potato
- Braised Greens
- Lemon Couscous
- Broccoli Au Gratin
- Garlic Roast Potato
- Snow Peas
- Vegetable du Jour

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

