



# N O V E M B E R

## SOUPS & STARTERS

### Homemade Soup Features

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

### Mushroom Fontina Toast Points

Sautéed mushrooms and fontina cheese, baked on toast points and drizzled with pesto

### Sweet Potato Hummus

Sweet potato hummus, spiced olive oil drizzle, topped with pepitas and served with flatbread crackers and crudites

### Shrimp Louise

Poached shrimp tossed with red onion, cucumber, cherry tomato and thousand island dressing over chopped iceberg

## ENTRÉE SALADS

### Apple Pecan Salad

Chicken breast, garden greens, glazed pecans, Granny Smith apples, dried cranberries, bleu cheese crumbles, maple vinaigrette dressing

### Goat Cheese Apple Salad

Honeycrisp apples, candied pecans, goat cheese, served on a bed of Bibb lettuce with grilled chicken breast and maple vinaigrette

## SIDE SALADS

### Custom Garden Salad

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

### Brie & Pear Salad

Mixed greens, Bartlett pear, French brie, toasted walnut with shallot bacon vinaigrette

### Kale & Butternut Salad

Kale and roasted butternut squash, tossed with orzo and herbed 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

## NOVEMBER SEASONAL ENTRÉES

### Steak Diane

Pan seared beef medallions with sautéed cremini mushrooms, finished with brandy and a touch of cream

### Veal Schnitzel

Tender veal, breaded and pan fried, garnished with lemon wedge and fresh chopped herbs

### Orchard Pork Chop

Pork rib-eye chop with apples and leeks, fresh sage and lemon zest

### Turkey Pot Pie

Turkey, green peas, carrots, pearl onions, celery and savory gravy in a flaky pie crust

### Capellini Crudo

Tender capellini pasta tossed with pine nuts, roasted garlic, parsley, lemon zest and rustic roasted grape tomato sauce

### Butternut Rice Bowl

Butternut squash sautéed with onions, golden raisins and chickpeas, seasoned with autumn spices and served over white rice

## SIDES

- Anna Style Potatoes
- Baked Potato
- Parmesan & Pea Orzo
- Roasted Brussels
- Fresh Assorted Winter Vegetables
- Southern Collards
- Butternut Squash

*\*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.*