

Menu

Served Friday & Saturday evenings

Appetizers

Garlic Scampi on Cornmeal Crusted Tomatoes
Sautéed Garlic Shrimp with White Wine and Lemon
\$11.95

Queso Fundido with Grilled Mushrooms, Tomatillos & Smoked Pepper Vinaigrette
Mexican Style Cheese Fondue with Tortilla Chips
\$9.95

Crispy Artichoke Hearts with Meyer Lemon Aioli
\$8.95

Entrees

Catch of the Day

(Server will describe Tonight's Seafood Selection)

Cider Brined & Skillet Roasted Chicken Breast Wrapped in Applewood Bacon
Cannellini Bean Ragout and Sauteed Red Swiss Chard
Fresh Herb Pistou

Chile-Rubbed Organic Sirloin Steaks with Melted Avocado Crema
Garlic Roasted Cubed Potatoes and Sauteed Red Swiss Chard

Butternut Squash and Mascarpone Raviolis with Fried Sage
With Citrus Brown Butter Vinaigrette and Shaved Parmesan

***Grilled Filet Mignon with Smoked Tomato Béarnaise**
Twice Baked Potatoes with Crème Fraiche & Chives
Roasted Brussel Sprouts and Baby Carrots
*There is a \$10 extra charge for this selection.

Executive Chef ~ Eric DeGroot / Sous Chef ~ Dan Walker

Buffet

Served Thursday & Sunday Evenings

Carved Orange and Ginger Glazed Pit Ham
Shredded Beef Shepherd's Pie
Grilled Chicken with Cherry Cola Glaze
Herbed Rice Almandine
Catch of the Day
Steamed Vegetables of the Day
Cheese Baked Rigatoni with Tomatoes & Spinach
Crispy Fish Tacos with Avocado Crema & Cilantro Coleslaw
Artisan Bread Basket
Green Salad
Soup of the Day
Fresh Fruit of the Season
Potato Salad with Cilantro, Horseradish & Crème Fraiche
Mexican Tortilla Salad with Seasoned Beef
Chopped Salad with Bleu Cheese Dressing
Chef's Choice Salad

Brunch Buffet

Served Sunday Mornings

Includes many of the above items plus:

Bacon and Sausage
Cheese and Vegetable Stuffed Frittata
Fruited Cheese Blintzes
Hash Browns and Steamed Vegetables
Assorted Breakfast Pastries

Selections subject to change due to product availability