

INDULGE gourmet

BY CHEF LAURA



SALADS

Beet Salad

Roasted red and golden beets, arugula, pickled red onion, goat cheese, glazed pecans and champagne vinaigrette

Caesar

Kale and romaine Caesar salad with baked garlic croutons, shaved parmesan and house made dressing

Hearts of Romaine

Romaine lettuce, cherry tomatoes, scallions, cucumber, blue cheese buttermilk dressing

Steakhouse Chop Salad

Iceberg lettuce, crumbled egg, applewood bacon, artichokes, cherry tomatoes, cucumber, goat cheese and creamy dill dressing

ENTREES

Stuffed Chicken Breast

stuffed with artichoke, spinach and Italian cheeses with a lemon cream sauce

Creamy Tuscan chicken

with fresh herb and creamy tomato sauce

Buttermilk Fried Chicken

With honey siriacha aioli

Chicken parmesan

With fresh mozzarella, basil and marinara sauce

Filet of Salmon

Breadcrumb crusted with creamy gremolata sauce

Halibut

Pan seared with lemon dill sauce

Scallops

Pan seared with a brown butter sauce and crispy pancetta

Beef bourguignon

Classic dish braised with red wine and local vegetables

Rustic Meatloaf

With caramelized onions and creamy parmesan sauce

Prime Rib

Mustard crusted with horseradish cream sauce

Filet of Tenderloin

Herb and garlic crusted served with a red wine pan sauce or Castello blue cheese chive cream sauce

Lamb Chops

Herb and mustard crusted drizzled with a balsamic reduction

Grilled Hangar steak

Served with chimichurri sauce

Grilled rib eye

With Dijon herb horseradish butter sauce

SIDE DISHES

Oven roasted spaghetti squash with fresh herbs, alfredo sauce and parmesan cheese (option to substitute with fresh pasta)

Orecchiette pasta with creamy gorgonzola sauce

Angel hair pasta with fresh pesto and parmesan cheese

Three cheese macaroni and cheese with breadcrumbs

Wild mushroom and truffle Italian cheese risotto

Yukon gold mashed potatoes with gruyere and chives

Butternut squash and creamed spinach gratin

Sweet potato grain with caramelized sweet onion, sage and parmesan

Garlic French green beans with garlic and white wine butter sauce

Roasted Brussels sprouts with bacon, garlic and balsamic reduction drizzle

Oven roasted broccoli with garlic oil, breadcrumbs, and parmesan cheese

Creamy cauliflower and potato mash

Roasted root vegetables with butter and thyme

Roasted asparagus with pine nuts, parsley and Dijon sauce