

This menu starts Friday 5/18 at 5pm, till 5/24.
If after the 24th, refresh to get new menu.

STARTERS

Soup Du Jour - Spicy Sun-dried Tomato-Vegetable & White Beans or Butternut Squash w/
Crab

Baked Brie in Puff Pastry - w/ black cherry-pecan glaze & fresh fruit w/french bread .. 13.99

VEGETARIAN SELECTION

Sweet Spring Vegetable Linguine - whole grain pasta w/ thin carrots, roasted 16.99
broccoli, asparagus, orange & yellow bell peppers, peas, white beans, fennel & leeks.
Served w/ carrot top pesto-fresh herbs, pistachios, sunflower seeds & parmesan.

Mexican Pita Casserole - layered w/soy chorizo "sausage", veggie ground, black 16.99
beans, pinto beans, bell peppers, spicy sweet potatoes, corn , roasted grape
tomatoes, cheddar & pepperjack cheese. Topped w/a cucumber-radish salsa & a
zesty avocado drizzle.

ENTRÉES

Filet Mignon topped with Wild Mushroom Pesto & Gorgonzola - over potato 28.99
filling w/ a red wine demi-glaze

Grilled Chicken - roasted red pepper, eggplant, spinach, caramelized onions. 17.99
Topped w/ pepperjack cheese w/ a roasted tomato-red pepper sauce over angel-hair

Seared Scallops - with Quinoa and Apples over Butternut Squash Puree 23.99

Blackened Mahi Mahi - over swiss chard with a creamy thai chili sauce topped 23.99
w/crab

Baked Salmon w/ a Creamy Avocado Sauce - over asparagus & roasted 21.99
tomatoes

Sweet and Spicy Pineapple Shrimp Stir Fry - w/ bell peppers, onions & broccoli ... 18.99
over wild rice

Honey Mustard Pork Tenderloin - w/ pears & rosemary over potato filling 18.99

12oz Delmonico - sautéed onions & peppers w/ a creamy horseradish sauce 22.99

Prime Rib King Cut - 26.99 Queen Cut - 22.99

Seasonal Dressings - Roasted Grape Vinaigrette w/ Rosemary, Lemon Poppyseed,
Ginger Blood Orange or Blueberry Balsamic

FEATURED FLATBREAD

Tropical Chicken Flatbread - Alfredo sauce, grilled chicken, mozzarella & 13.99
parmesan cheeses, chopped green onion, fresh pineapple chunks & crumbled bacon