



Entrees

Entrees: Poultry

Free range chicken breast with creamed leek
Pan roasted duck breast with pure maple-mustard glaze
Blackened chicken breast with country gravy & pearl onions
Pan roasted free range chicken breast with pan juices
Buttermilk fried chicken breast with country gravy

Entrees: Seafood

Pan seared jumbo dry scallops with succotash
Shellfish jambalaya with dirty rice, gulf prawns, mussels, crawfish & Manila clams in a smoky shrimp broth
Coriander crusted bigeye tuna with a smoked eggplant & tarragon sauce
Cajun seared ahi with smoky okra & tomato broth
Grilled swordfish with warm tomato-olive vinaigrette
Shellfish "paella" with grilled fennel & saffron risotto, seared scallops, lobster, mussels, shrimp, squid & andouille sausage

Entrees: Meats

Grilled leg of lamb with pineapple-mint vinaigrette
Grilled center cut pork chop marinated in garlic & spices with a balsamic cherry sauce
Grilled New York strip with a cabernet sauce
Certified Hereford beef strip steak with green peppercorn aioli
Pork tenderloin in a Murphy's Irish Stout reduction
Memphis style baby back ribs in a barbecue jus
Barbecued New York strip with a shitake mushroom sauce
Grilled veal chop in a port wine mushroom sauce
Grilled loin of lamb with a whole grain mustard sauce
Prime rib (or rib eye steak) with gorgonzola-rosemary cream sauce