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**Entrées**

**Beef**

Roast Beef (6oz) au Jus $4.25

Prepared Sous Vide, then Roasted to Finish.

Meatloaf (6oz) $5.50

Sliced Meatloaf served with Country Red Sauce.

Petite Tenderloin(6oz) $8.25

Medallions of Seasoned Petite Tenderloin. Prepared Sous Vide. Served with Garlic Demi.

Garlic Herb Petite Beef Tenderloin (6oz) $12.50

Medallions of Marinated Petite Tenderloin: Served with a Red Wine and Pear Demi.

Beef Tenderloin (5oz) $17.50

Prepared Sous Vide, Grilled to Finish. Served with Mango Red Wine Demi.

**Chicken**

Fried Chicken (6oz) $3.00

Chicken Breasts and Thighs: Dredged in Chef’s Blend of Spices. Fried to GBD (Golden Brown Deliciousness).

Barbecue Chicken (6oz) $3.25

Seasoned Breasts and Thighs. Glazed with House-made Lager BBQ Sauce

Chicken Alfredo (6oz) $4.00

Seasoned Chicken Strips tossed in House-Made Alfredo Sauce. Topped with Parsley Parmesan.

Chicken Piccata (6oz) $4.55

Chicken Medallions: Seasoned and Seared; with White Wine, Dijon, and Caper Cream Sauce.

Chicken Marsala (6oz) $8.00

Seared Chicken Medallions: Topped with Red Onion, Mushroom, and Garlic Marsala Wine Brown Sauce.

Chicken Roulade (6oz) $10.00

Seasoned Breast Filled with: Artichoke Garlic Smoked Tomato Mousse, and Gruyere Cheese.

**Pork**

Roast Pork Loin (6oz) $3.25

Garlic Thyme Pork Loin Prepared Sous Vide, then Roasted to Finish. Served with Onion Jus.

Smothered Pork Chop (6oz) $6.75

Bone-In Chop: Dredged in Flour and Spices; Seared and Smothered in a Rich Onion and Mushroom Brown Gravy.

Raspberry Dijon Pork Loin (6oz) $6.95

Whole-Grain Dijon Herb Marinade Prepared Sous Vide, then Roasted to Finish. Drizzled with Raspberry White Balsamic Gastrique.

**Seafood**

Shrimp Scampi (5ea) $6.75

Large Shrimp Sautéed in Garlic Butter. Topped with Basil Chiffonade.

Seared Salmon (4oz) $6.75

Salmon Filet with Tarragon Garlic Butter.

Shrimp in Garlic Cream Sauce(8ea) $10.75

Large Shrimp Seasoned and Sautéed: Tossed in White Wine, Garlic, Shallot

Cream Sauce. Topped with Fresh Basil and Shredded Parmesan.

Blackened Red Snapper(6oz) $15.50

Filet with Chef’s Cajun Seasoning: Topped with a Cajun Concasse.

Sea Scallops (5ea) $18.00

Seared in Beurre de Safran (Saffron Butter) and Garlic: Topped with Shiitake Duxelles.

Grilled Sea Bass (4oz) $28.00

Filet Seasoned with Citrus: Topped with Mandarin Orange White Wine Cream Sauce.

**Vegetarian/Vegan**

Brown Rice (6oz) $3.75

Steamed Brown Rice with: Zucchini, Squash, Eggplant, Red Peppers, and Onions. Prepared with Vegetable Stock.

Quinoa Stuffed Portobello $5.00

Grilled Mushroom with: Quinoa, Squash, Zucchini, Carrots, Eggplant, Red Onions. Tomato Coulis.

Prepared with Vegetable Stock.

Stuffed Peppers $6.25

Bell Peppers with: Brown Rice, Zucchini, Squash, Carrots, and Red Onions. Served with Tomato Coulis.

Prepared with Vegetable Stock.

Eggplant Roulade $7.50

Roasted Eggplant filled with: Quinoa, Grilled Portobello, Zucchini, Squash, Red Peppers, and Onions.

Topped with Tomato Basil Coulis.

Prepared with Vegetable Stock.

**Sides**

Baked Potato $3.00

Seasoned Russet Potato (11oz Average). Served with Sour Cream and Butter.

Add: Scallions $.50 per Guest. Cheese $.75 per Guest. Bacon $1.00 per Guest.

Beef Chili $1.00 per Guest. Vegetarian Chili $1.00 per Guest

Penne $1.00

Tossed with Butter.

Spaghetti $1.00

Tossed with Butter.

Gluten-Free Penne $2.00

Red Lentil Penne Tossed with Butter.

Macaroni and Cheese $1.55

Cavatappi Pasta: Our House-Made Cheese Sauce. Topped with Toasted Panko Breadcrumbs.

Baked Beans $.85

Baked Beans with Brown Sugar and BBQ Sauce.

Haricots Cannellini $5.95

Cannellini Beans Sautéed in Beurre D'échalote au Basilic (Basil Shallot Butter).

Roasted Red Potatoes $1.50

Tossed in a Garlic and Herb Seasoned Butter.

Whipped Potatoes $1.65

Russet Potatoes: Creamy and Loaded with Buttery Goodness.

Garlic Whipped Potatoes $2.25

Skin-On Red Potatoes with a Garlic Butter Cream Reduction.

Caramelized Onion Whipped Potatoes $2.65

Skin-On Red Potatoes Whipped with Caramelized Onions and Garlic.

Garlic Herb Fingerlings $3.00

Roasted in Seasoned Herb Butter.

Fingerling Variété $3.50

Variety of Roasted Fingerling Potatoes: Seasoned with Beurre D'herbes (Herb Butter).

Pommes Dauphinoise $4.65

Potatoes Layered with Gruyere, Garlic, and Ciboulette (Chives).

Rice Pilaf $2.50

Long-Grain Rice: Sautéed Onions and Carrots. Prepared with Vegetable Stock.

Saffron Rice $3.25

Jasmine Rice Prepared in a Saffron Chili Vegetable Stock with Sautéed Onions and Bell Peppers.

Parmesan Risotto $4.00

White Wine, Red Onion, and Parmesan; Made with Vegetable Stock.

Potato Salad $1.45

Red Potatoes, Pepperoncini, Red Peppers, and More.

Pasta Salad $1.60

Bow-tie Pasta, with Artichoke Hearts, Olives, Red Peppers, and more.

Fruit Salad $ *Varies with Market Cost*

Cantaloupe, Honeydew, Grapes, and Strawberries.

**Vegetables**

Corn $.85

Whole-Kernel Corn: Seasoned and Tossed with Butter.

Baby Carrots $1.25

Baby-Cut Carrots: Seasoned and Tossed with Butter.

Green Beans $2.35

Fresh Snap-Beans: Seasoned and Tossed with Butter.

Garlic Broccoli $2.25

Broccoli Florets (Crowns): Roasted in Garlic Butter.

Add: Cheese Sauce $.65 per Guest.

Seasoned Cauliflower $2.50

Cauliflower Crowns: Roasted in Garlic Butter.

Add: Cheese Sauce $.65 per Guest.

Courgettes Blend $3.20

Zucchini, Yellow Squash, and Matchstick Carrot Blend: Seasoned and Roasted.

Sautéed Brussel Sprouts $2.75

Sautéed in Garlic Leek Butter.

Sautéed Asparagus $3.60

Asparagus Spears: Sautéed in Balsamic Butter.

Carrots Vertes de Dessus $3.75

Green Top Baby Carrots: Sautéed in Beurre à L'estragon (Tarragon Butter).

Cauliflower Puree $5.00

Roasted Cauliflower and Garlic: Topped with Beurre de Poireaux (Leek Butter).

Roasted Haricot Vert $3.00

French Green Beans: Tossed in Seasoned Butter.

Haricot Vert Bundle $3.25

Haricot Vert Green Beans Wrapped in a Carrot Sleeve: Seasoned and Roasted.

Asparagus Paquet $6.00

Asparagus Spears: Wrapped in Ventre de Porc (Pork Belly).

Broccoli Rapini $8.25

Tossed in Seasoned Beurre D'ail (Garlic Butter).

**Pastas and Bars**

Slow-Baked Lasagna $7.85

Italian Sausage, Mozzarella and Parmesan Cheese, with a Beef Ragú Sauce.

Served with Garlic Bread and Grated Parmesan Cheese.

Vegetarian Lasagna $8.50

Mozzarella and Parmesan Cheese, Zucchini, Squash, Eggplant, and Ragú Sauce.

Both Served with Garlic Bread and Grated Parmesan Cheese.

Pasta Bar $6.50

Spaghetti and Penne Pasta with: Marinara Sauce, Alfredo Sauce, and Garlic Bread.

Served with Grated Parmesan Cheese.

Substitute Meat Sauce Additional $ 1.00 per Guest.

Baked Potato Bar $6.95

Seasoned Russet Potato (11oz average) with: Sour Cream, Scallions, Shredded Cheese, Bacon Bits, Caramelized Onions, and Butter.

Served with Dinner Roll.

Add: Chili (Beef or Vegetable) $1.00 per Guest.

Nacho Bar $9.25

Corn Tortilla Chips with: Seasoned Ground Beef, Queso, Shredded Cheese, Onions, Tomatoes, Lettuce, Black Olives,

and Sour Cream.

Substitute: Chicken(3oz) Additional $1.00 per Guest Taco Shells (2) Additional $.75 per Guest

Soft Tortillas (2) Additional $ .60 per Guest Taco Bowl Additional $1.00 per Guest

Refried Beans Additional $1.15 per Guest Spanish Rice Additional $2.50 Per Guest

Guacamole Additional $1.25 per Guest

Salad Bar $11.50

Spring Mix and Romaine Lettuce with: Grape Tomatoes, English Cucumbers, Matchstick Carrots, Celery, Bacon,

Artichoke Hearts, Black Olives, Pepperoncini, Toasted Almonds, Boiled Eggs, Shredded Cheese, and Feta Cheese.

Choose Dressing. Served with Dinner Roll and Butter.

Additional Dressing $ .60 per Guest Add Chicken (3oz) $1.00 per Guest

Add Petite Tenderloin (3oz) $3.25 per Guest Add Salmon(3oz) $3.50 per Guest

**Salads**

Save the Date House Salad $3.00

Spring Mix and Romain Blend with: English Cucumbers, Grape Tomatoes, Matchstick Carrots, and Celery.

Classic Caesar Salad $3.00

Chopped Romain with: Shredded Parmesan Cheese, and Our House-Made Croutons.

Gorgonzola Wedge $3.95

Romaine Lettuce Wedge with: Crumbled Gorgonzola, Candied Walnuts, Grape Tomatoes, and Bacon.

Berries and Nuts $4.75

Spring Mix with: Seasonal Berries, Candied Pecans, and Feta Cheese.

Arugula with Feta $6.50

Baby Arugula Lettuce Blend: With Feta Cheese, Wild Wonder Tomatoes, Red Onion Rings,

Pickled Watermelon Radish, and Candied Pecans.

Frisée with Gorgonzola $7.85

Frisée Lettuce Blend: With Cranberries, Apricots, Crumbled Gorgonzola, Pork Belly, and Toasted Almonds.

Grilled Radicchio $8.75

Radicchio and Bibb Blend With: Manchego Cheese, Pickled Onions, Pork Belly,

Toasted Pepitas, and House-made Croutons

Arugula with Fruits $9.00

Arugula Lettuce Blend with: Grand Marnier Macerated Blueberries and Strawberries, Cranberries,

Caramelized Apples, Cherries, Candied Pecans, and Fontina Cheese.

Dressing Choices

Balsamic, Blue Cheese, Ranch, Raspberry Vinaigrette, Caesar, Honey-Bourbon Italian.

All Dressings Made In-House. Italian Available Without Bourbon; On Request.

Additional Dressing: $.75 per Guest

Add House-Made Croutons to Any Salad: $.65 per Guest

**Bread and Rolls**

Dinner Rolls $.70 Each

Rotella’s Italian Dinner Roll, with Whipped Butter Cup.

Bread Sticks $1.15 Each

Rotella’s Bread Stick, with Whipped Butter Cup.

Garlic Bread $1.55 Per Guest

House-Made on Rotella’s Vienna Bread.